

Ingredients:

2 cups boiling water
8 dried shitake mushrooms
1 tbsp coconut oil
8 oz baby bella mushrooms, chopped
2 cloves garlic, minced
1 inch knob ginger, minced
½ onion, finely chopped
4 cups unsalted vegetable stock
1 tbsp soy sauce
salt, to taste
1 tsp sambal olek
2 handfuls of fresh baby spinach, about 2 cups
1 cup matchstick carrots
4 mini sweet peppers, sliced
2 green onions, dark and light green parts only, chopped
2 packs ramen noodles, seasoning packet removed
2 eggs
ice water

Directions:

1. Make a mushroom broth: Place dried shitakes in a small saucepan. Top with 2 cups of boiling water. Allow mushrooms to soak for 30 minutes. Remove mushrooms from the broth, and chop in to bite sized pieces.
2. Make the soup: In a large stockpot, heat coconut oil over medium high heat. Add onions and both chopped mushrooms, and saute for 3-4 minutes until the onions start to soften. Add garlic and ginger, and saute for 1 more minute, until fragrant. Add vegetable stock, mushroom broth, and soy sauce. Bring to a boil. Reduce heat to medium low, and simmer for 20 minutes.
3. Meanwhile, make the soft boiled eggs: Bring a small saucepan of water to a boil. Add both eggs, and boil for exactly 7 mins. Remove eggs from boiling water and place immediately in a bowl of ice water. After 2-3 mins when the eggs are cool enough to touch, carefully peel the eggs and cut them in half.
4. Make the ramen: In the same pot used to soak the mushrooms, cook the ramen according to package directions.
5. Finish the soup: After the soup has simmered for 20 minutes, add a generous pinch of salt and the sambal olek. Stir well. Stir in the spinach, give it a stir, and boil for another 3 mins. Remove from heat. Divide ramen evenly between 4 bowls. Top with soup broth, carrots, peppers, and green onions evenly divided between 4 bowls. Top with half of a soft boiled egg. Serve immediately.

Recipe notes:

*I buy dried shitakes from the Asian Market. I store the mushrooms in a freezer bag in the freezer to keep them on hand indefinitely, as well.

*Sambal Olek is a chili paste that you can find in the Asian section of the grocery store.

*If you want to soup to be a little spicier, add up to a tbsp of sambal olek.

*If you're making this in advance, wait to soft boil the eggs and cook the ramen until you're ready to serve. The soup base can stay in the fridge for a week.

