

Ingredients:

For the Soup:

- 10 dried shitake mushrooms (about .5 oz)
- 1 tbsp coconut oil
- 2 cloves garlic, minced
- 1 tsp ginger, minced
- ½ onion, finely chopped
- 4 cups low sodium chicken stock
- 1 tbsp soy sauce
- 3 tbsp miso paste (I used red miso)
- 2 packs ramen noodles, seasoning packet removed
- 2 handfuls of fresh spinach, about 2 cups
- 2 green onions, dark and light green parts only, chopped

For the Shrimp:

- 1 lb raw shrimp, peeled and deveined, thawed if frozen
- ½ tsp salt
- ¼ tsp pepper
- olive oil cooking spray

Directions:

1. Make the 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 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 chicken stock, mushroom broth, and soy sauce. Bring to a boil. Reduce heat to medium low, and simmer for 20 minutes.
3. Meanwhile, Roast the Shrimp: Preheat oven to 400 degrees. Line a baking sheet with foil, and spray with cooking spray. Lay shrimp on prepared tray, and spritz with a thin layer of cooking spray. Season with salt and pepper. Use your hands to toss the seasonings around, and lay shrimp in a single layer on the tray. Roast for 8-10 minutes until the shrimp are fully cooked through.
4. After the soup has simmered for 20 minutes, add 3 tbsp of the broth to the miso paste in a small bowl. Use a small whisk or a fork to mix the two together and thin out the paste. Increase the heat back to medium high, and bring the soup back up to a boil. Add the ramen noodles and spinach, and boil for 3 mins. Remove from heat and stir in miso paste. Divide evenly between 4 bowls. Top with shrimp and green onions. Serve!

Recipe notes:

*I buy dried shitakes and miso paste from the Asian Market. The miso paste can be stored in the back of your fridge in it's packaging plus a sandwich baggie to keep the air out, for a pretty long time. Mine has been in there over a year, and it still tastes great. I store the mushrooms in a freezer bag in the freezer to keep them on hand indefinitely, as well.

*You could use whatever color miso paste you like. White or yellow is a tad sweeter, while red has a little more umph to it.

*If you're not a fan of shrimp, you could use roasted chicken to top this too. Or, you could even use tofu!

*If you want to add some spice to this soup, you could top it with a little drizzle of chili oil. I do that every now and then.

