



# Homemade Ramen

## Ingredients:

*For 4 servings*

- 5 cups chicken stock (about 1 1/2, 32 oz containers)
- 2 tbsp olive oil
- 1/2 tbsp sesame oil, optional
- 2 tbsp soy sauce
- 2 tbsp garlic, minced
- 2 green onions, sliced
- 2 tsp ginger or 1/2 tbsp fresh ginger
- 1/2 tsp white pepper
- 1 cup shredded carrots - I used a julienne peeler for the carrots
- 1 1/2 cups sliced spinach
- 1 cup frozen peas
- 4 pkg yaki-soba (ramen) noodles, throw away seasoning package

## Directions:

In a large pot over medium-high heat add olive oil and heat until shimmering. Add carrots, onions and garlic (and fresh ginger if using), and stir until you can smell the garlic - about 30 seconds. Add soy sauce, chicken stock, pepper and ginger to pot and stir to combine.

Bring to a boil and let simmer 10 minutes. Stir in noodles, peas and spinach, and cook 3-4 minutes until the noodles have softened up and cooked through.

Serve right away with fresh sliced green onions if desired.