

## RAMEN WITH TOFU

Ramen has become a true staple around our house. We eat it for breakfast, lunch, and dinner. The simplest approach is to top the rich broth and creamy ramen noodles with a little scallion, super thin slices of spicy thai red chili, and a pinch of toasted sesame seeds; this is my favorite way to eat ramen for breakfast or lunch. Sometimes we spice it up with Sriracha. The recipe below is for the version I usually make for dinner, with fried tofu in a sweet, salty marinade, but you could play with whatever toppings and variations you like. This recipe is equally delicious with chicken stock or vegetable broth, depending on your taste and preference.

### Ingredients.

#### For the Broth.

- 4 cups vegetable or chicken broth
- 2" piece fresh ginger, peeled and grated
- 4 green onions, trimmed and chopped
- 2 garlic cloves, minced
- 3 tablespoons white miso
- 1 tablespoon mirin
- 1 1/2 tablespoons soy sauce
- 2 teaspoons toasted sesame oil
- 1 teaspoon rice wine vinegar

#### For the Tofu.

- 1 package firm tofu, drained
- 1 tablespoon soy sauce
- 2 teaspoons agave or honey
- 1 teaspoon toasted sesame oil
- 1/2 cup corn starch
- canola or vegetable oil

#### For Toppings.

- toasted sesame seeds
- green onions, white and light green part only, very thinly sliced on the bias
- thai red chili, seeded and very thinly sliced (optional)
- Sriracha hot sauce (optional)

### Directions.

In a medium sized pot, heat the broth to a simmer. Stir in the ginger, green onions, and garlic, and simmer the broth, covered, for thirty minutes.

Turn off the heat and whisk in the miso until it's incorporated. Strain the broth using a fine mesh strainer, and discard the ginger, green onions, garlic, and any bits of miso that stay behind in the strainer.

Return the broth to the pot and whisk in the mirin, soy sauce, sesame oil, and rice wine vinegar. Cover and let it sit while you cook your ramen noodles and tofu.

Heat a pot of water to a boil.

In a small bowl, whisk together the toasted sesame oil, honey or agave, and soy sauce for the tofu, and set it aside until the last minute.

Put the corn starch in a medium bowl. Press the block of tofu with paper towels to soak out some of the water before slicing the tofu into 1” cubes. Toss the cubes around in the bowl with the corn starch to coat, transfer them to a plate. In a large non-stick skillet, heat a few tablespoons of canola or vegetable oil over very high heat. Carefully place the tofu cubes in the hot oil and gently toss until the corn starch has crisped up and the edges are just starting to darken, about 3-4 minutes. Transfer to a paper towel lined plate to drain for a few minutes.

Toss the ramen noodles into the pot of boiling water and cook, according to the directions on the package. Drain the noodles and transfer to bowls. Give the broth a good stir before adding plenty of it to the bowls along with the noodles. Top the ramen with green onions, sesame seeds, and chili or Sriracha if you choose.

Quickly toss the tofu in the marinade and serve everything immediately.

**RECIPE BY KACIE MCMACKIN**  
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