



Profusion Vegan Ramen

Prep 10 mins Cook 25 minutes Serves 2

2 garlic cloves, crushed
thumb sized piece of ginger, cut into fine chopsticks
1 tablespoon white miso paste
1 tablespoon tahini
15 shiitake mushrooms
1 litre vegan stock
2 tablespoon soy sauce
125g Profusion Organic Protein Chunks
1 tablespoon cornflour
1 tablespoon oil
100g ramen or rice noodles
1 head pak choi, quartered
2 spring onions, finely sliced
25g ready to eat beansprouts
1 carrot, peeled and cut into fine matchsticks

1. Put the garlic, ginger, miso, mushrooms, stock, and soy into a pan and bring to a gentle simmer. Cover and leave to bubble for 5 minutes. Strain into a pan and discard everything left in the strainer.
2. Rehydrate the protein chunks, according to the packet instructions. Loosely cover and set aside.
3. Toss the protein chunks in cornflour and fry in the oil for a few minutes until lightly browned. Cook the noodles for 1 minute less than packet instructions, drain and set aside.
4. Add the pak choi and $\frac{3}{4}$ of the spring onions to the broth and gently reheat for 1-2 minutes. Divide the noodles between the bowls, ladle over the hot broth and vegetables. Top with the protein chunks, beansprouts, carrot, ginger matchsticks, the rest of the spring onions, drizzle with sesame oil and top with the remaining toppings of choice.