**Shirataki Noodle Ramen (Vegan + GF)**

This Shirataki Noodle Ramen is made using noodles that are made from the roots of a yam plant, which work as a great gluten-free and grain-free alternative to regular ramen noodles.

**Ingredients**

* 2 tablespoons [sesame oil](https://www.amazon.com/gp/product/B002FOMPMU/ref=as_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B002FOMPMU&linkCode=as2&tag=rhiansrecip00-20&linkId=a5e41f7f5ed30bb822aa579cb31941bc)
* 1 onion, diced
* 1 garlic clove, minced
* 1 cm (1/2 inch) ginger, minced
* 1 teaspoon sesame seeds
* 200 g (7oz) shirataki noodles
* 1 [vegetable stock cube](https://www.amazon.com/gp/product/B01G3GLSD2/ref=as_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B01G3GLSD2&linkCode=as2&tag=rhiansrecip00-20&linkId=34266c869957d506fa8946a74e5958d8) (ensure gluten-free if necessary)
* 1 heaped teaspoon [miso](https://www.amazon.com/gp/product/B002FOJ8ZC/ref=as_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B002FOJ8ZC&linkCode=as2&tag=rhiansrecip00-20&linkId=9a6a028094d2e1b7d1f8fc709024ea51) (ensure gluten-free if necessary)
* Handful shiitake or maitake mushrooms, roughly chopped
* Salt + pepper, to taste

**To serve (optional):**

* Handful of green leaves I used pea shoots and purple mizuna but watercress, baby spinach or cress would all work well
* Kimchi

**Instructions**

* Heat sesame oil in saucepan and add onion, garlic, ginger and sesame seeds once hot
* Meanwhile, prepare the noodles. Open the package over the sink and drain away the liquid it comes in. Rinse then noodles under cold water.
* Once the onions etc have all browned nicely, add the noodles, stock cube, miso and mushrooms, with enough water to cover
* Turn up the heat and bring to the boil, then simmer on a low heat for 10 minutes
* Taste and add salt and pepper

**To serve:**

* Pour into bowls and top with the fresh greens and kimchi if desired