**Vegan Soy Milk Ramen (GF)**

This Vegan Soy Milk Ramen is seriously flavourful, warming and comforting and so easy to make!

**Ingredients**

* 1 tablespoon [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, peeled and minced
* 1 teaspoon ground sesame seeds
* 230 ml (1 cup) unsweetened soy milk (or substitute unsweetened almond or oat milk)
* 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)
* 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)
* 1 tablespoon [tamari](https://www.amazon.com/gp/product/B01K8FT1LU/ref=as_li_tl?ie=UTF8&camp=1789&creative=9325&creativeASIN=B01K8FT1LU&linkCode=as2&tag=rhiansrecip00-20&linkId=c96279727cf1c53ba9dd7224217141ef) (or soy sauce if not gluten-free)
* 60 g (2oz) shiitake mushrooms, roughly chopped
* Salt + pepper, to taste
* 2 portions ramen noodles (ensure gluten-free if necessary)

**To serve (optional):**

* Tofu
* Handful of green leaves I used pea shoots but watercress, baby spinach or cress would all work well
* Kimchi (ensure vegan if necessary)

**Instructions**

* Heat the sesame oil in a pan and add onion, garlic, ginger and sesame seeds once hot
* Fry for around 10 minutes until softened
* Add the soy milk, stock cube, miso, tamari, mushrooms and salt + pepper, along with around 1 litre (4 1/4 cup) of water
* Turn up the heat and bring to the boil, then simmer on a low heat for 10 minutes
* Meanwhile, cook the ramen noodles according to instructions on packet

**To serve:**

* Place the cooked noodles into bowls, top with the tofu, pea shoots and kimchi if desired, and pour over the broth
* Enjoy immediately!

**Notes**

For extra flavour, you could add one or two dried shiitake mushrooms and some dried kombu seaweed.