

GOLDEN GINGER MISO RAMEN



Warm up with a ginger-infused miso broth packed with tender kale, earthy mushrooms, and springy ramen, finished with the perfect jammy soft-boiled egg.



Ingredients:

- Brickman's Chicken Ginger Miso Soup #580144: 1 quart (32 oz)
- Amoy Ramen Noodles #470522: 2 portions (prepared according to package)
- Shredded Carrots: 1/2 cup
- Thinly Sliced Radishes: 3–4 small radishes (red or watermelon radish)
- Sliced Mushrooms: 1/2 cup (Shiitake or Cremini work best)
- Kale: 2 cups (de-stemmed and roughly chopped)
- Soft Boiled Egg: 2 eggs (halved)
- Black & White Sesame Seeds: 1 tsp (for garnish)

Instructions:

1. Infuse the Broth & Wilt the Greens

- Pour the Chicken Ginger Miso Soup into a medium pot and bring to a gentle simmer over medium heat.
- Add the sliced mushrooms and kale directly into the simmering broth. Let them cook for 2–3 minutes until the mushrooms are tender and the kale has wilted into a deep, vibrant green.

2. Prepare the Noodles


- While the broth simmers, boil your Amoy Ramen
- Noodles in a separate pot. Drain them well as soon as they reach an al dente texture (usually 2–3 minutes) to ensure they don't get soggy in the soup.






3. The Assembly

- Divide the cooked noodles between two deep bowls.
- Ladle the hot miso broth, mushrooms, and kale over the noodles.
- Arrange the shredded carrots and thinly sliced radishes on one side of the bowl. The heat from the broth will slightly soften them while keeping their crunch.
- The Centerpiece: Gently place the two halves of a soft-boiled egg in the center.

4. The Finish

- Sprinkle the entire bowl with black and white sesame seeds for a nutty aroma and visual contrast.

Product	Description	Code #	Pack Size
 Brickman's® Chicken Ginger Miso Soup	Savory white meat chicken paired with carrots and kale in a warming miso-ginger broth that delivers adventurous umami flavor.	580144	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

