

12-Minute Ramen



SHORT STORY

It's spicy and flavorful. It's light, yet filling. Best of all, it's all yours. You can toss in leftovers, bring the heat, or crack in an extra egg. Add this one-serving soup into your weekday lunch rotation and whip it together in no time.

OATH & GRIND
Susan Hoff
BY SUSAN HOFF

**TIME**

12 Min

**SERVES**

1 person

**COOK**

Stove

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INGREDIENTS

- 2 cups chicken broth
- 1 tsp. Thai chili paste
- 1 Tbsp. tamari
- 1 Tbsp. teriyaki sauce
- 1 tsp. Worcestershire sauce
- 2 garlic cloves, chopped
- 2 Tbsp. kimchi
- 2 Tbsp. red onion, chopped
- 2 Tbsp. mushrooms, chopped
- 2 Tbsp. green onion, chopped
- a handful of rice noodles, dry
- 1 egg

INSTRUCTIONS

1. In a medium-sized pot, pour in the chicken broth, Thai chili paste, tamari, teriyaki, and Worcestershire.
2. Add in the garlic, kimchi, red onion, mushrooms, and green onion and bring to a boil. Reduce heat and let simmer for 3 minutes.
3. Add in the rice noodles and let simmer for another 4 minutes.
4. Crack an egg into the soup and let simmer for 1 minute.
5. Ladle into a soup bowl. Serve with a soup spoon and a set of chopsticks.