

Mushroom Ramen



A delicious hearty Asian Inspired mushroom & tofu Ramen. Easy to make, yummy to eat.

Recipe supplied by Campbell's.

Ingredients

1 Tbsp vegetable oil
1 L Campbell's Mushroom Stock
2 Tbsp white miso paste
270 g packet Ramen noodles
200 g firm tofu, drained and sliced
1 bunch baby pak choy
Green spring onion, furikake to serve

Method:

1. Heat oil in a medium frypan. Cook sliced tofu until golden on both sides. Set aside.
2. Heat Campbell's Real Stock Mushroom in medium to large saucepan over medium heat. Bring to the boil, add miso and simmer for 2-3 minutes. Add pak choy and cook for a further 1-2

minutes.

3. Meanwhile, cook noodles in a medium saucepan of boiling water.
4. To serve, place stock mixture and noodles in a bowl, top with tofu, spring onion, furikake if desired.