

homemade spicy ramen with tofu

author: pinch of yum ⌚ prep time: 15 mins

⌚ cook time: 10 mins ⌚ total time: 25 minutes 🍴 yield: 4

DESCRIPTION

Homemade Spicy Ramen recipe with an easy spicy miso paste for the broth and dry ramen noodles that taste JUST like fresh! Vegetarian / vegan.



INGREDIENTS

SPICY MISO PASTE:

- 1 small yellow onion
- 1/2 cup [red miso](#)
- 1/2 cup [white miso](#)
- 3 tablespoons [sambal oelek](#)
- 6 cloves garlic
- 2 inch piece fresh ginger
- 3 tablespoons [mirin](#)
- 2 tablespoons vegetable oil
- 1 tablespoon toasted sesame oil

RAMEN:

- 12-15 ounces extra firm tofu
- 1 tablespoon oil
- 4 eggs
- 5 ounces fresh shiitake mushrooms, chopped (but see notes about dried mushrooms!)
- 3-4 cups chicken stock
- 2 cups plain unsweetened soy milk
- 6 ounces [ramen noodles](#)
- scallions, roasted seaweed, sesame oil for serving

INSTRUCTIONS

1. **SPICY MISO PASTE:** Pulse all miso paste ingredients together in a food processor until a smooth, thick paste forms. You will use about half of it for this recipe and the other half can be frozen or refrigerated for a few days.
2. **TOFU:** Press as much moisture as you can out of the tofu using paper towels or a tofu press. Cut into cubes. In a large pot, heat the oil on medium high heat and start frying the tofu. Once the tofu has browned, add 1/4 cup of the spicy miso paste and cook for another minute or two to get a nice golden color. Remove from pan and set aside.
3. **BROTH:** (SEE NOTES) To the same pan, add the chopped shiitake and a a tablespoon or so of miso paste and stir fry until golden brown. Add the stock and soy milk and bring to a simmer. Place 1/2 cup spicy miso paste on top of a very fine sieve. Lower the sieve half-way into the simmering soup and use a spoon to slowly dissolve the paste into the soup. Discard the “solids” remaining in the sieve and let the soup simmer for another 5 minutes.

Taste and adjust seasoning – add salt or a little soy sauce until it tastes like a spicy ramen broth.

4. **EGGS and RAMEN:** Cook the ramen noodles according to package instructions and drain well. While the ramen is cooking, bring a small pot of water to boil. When it reaches boiling, add 4 eggs and reduce heat to the lowest possible setting. Cook for exactly 7 minutes, remove eggs from water, run under cold water, and let them set for a few minutes. Peel shells off carefully. Yolks will be soft.
5. **SERVING:** Divide the noodles into four large bowl and ladle the soup on top (you may have a bit more than needed). For each serving, top with the tofu, 1 soft-boiled egg (cut in half), scallions, and sesame oil.

NOTES

For the mushrooms, the original recipe said to use dried but they can be hard to find which is why I wrote the recipe to use fresh mushrooms. As written, the recipe will yield a slightly thicker broth because it includes a little bit of the paste stir fried with the fresh mushrooms. **But if you can find dried, then just skip the stir fry step and go straight to simmering the dried mushrooms, broth, and soy milk together. This gives you a much lighter, thinner broth that is very slurpable and delicious.

Along the same lines, for the spicy miso paste in step three – if you dump the whole thing directly into the soup, it will make the soup very thick. Not good.

You cannot use just white miso for this recipe (too sweet) but you could use just red miso. We made a version that used just red miso and it worked out okay.

To make this vegetarian and/or vegan, omit the eggs and/or swap chicken stock for vegetable stock.

DID YOU MAKE THIS RECIPE?

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