

Peanut Butter Ramen



Prep **5 mins**
Cook **15 mins**
Serves **2**

Ingredients:

Soup Base

- 2 tbsp Essential Crunchy Peanut Butter
- 2 tbsp Tamari
- 2 tsp Rice Vinegar
- 2 tbsp Chilli Oil
- 450ml Vegetable Stock or Mushroom Stock
- 450ml Soy Milk (or GF Oat Milk)

Spicy Tofu Crumble

- 140g Firm Plain Tofu
- 2 tbsp Vegetable Oil
- 1 tbsp Minced Ginger
- 1 tbsp Minced Garlic
- 1 tbsp Gochujang Chilli Paste (Or you can use equal parts sriracha and miso!)

Toppings

- Crushed Peanuts
- Spring onion
- Chilli Oil

This is a fantastic way to use our Essential Peanut Butter.

A rich, creamy and savoury peanut broth with spicy tofu, fresh spring onions and chilli oil. Taking only 20 minutes to make, this is a go-to recipe for busy days!

Loosely based on the traditional Japanese Tan Tan Ramen which combines soy milk and sesame paste, this recipe instead uses peanut butter to create a nutty and satisfyingly savoury broth. We've kept this recipe vegan and gluten free with some simple swaps; crumbled tofu instead of minced pork, brown rice noodles instead of wheat noodles, and tamari in place of soy sauce.

We've kept the toppings simple, but you could add anything you like; edamame, spring greens, or a jammy boiled egg!

1. Soak the brown rice noodles in freshly boiled water for 10-15 minutes.

2. Meanwhile, prepare the tofu crumble. Heat the oil in a frying pan, and add the tofu, stirring until browned and slightly crispy. Then add the rest of the Spicy Tofu Crumble ingredients and stir together for 2 minutes.

3. Heat the vegetable stock in a saucepan along with the soy milk, bringing it up to a simmer. Avoid boiling the stock, as the milk may split.

4. Create your soup base directly in the serving bowls. Add half the peanut butter, tamari, chilli oil and rice vinegar to each bowl and stir to combine.

5. Slowly pour in the stock, whisking to combine with the base.

6. Add the soaked rice noodles to each bowl, they should now be perfectly al dente.

7. Add your toppings, and enjoy!

