



## Vegan Peanut Ramen Soup

3 servings  
25 minutes

### Ingredients

- 1 tsp Avocado Oil
- 1 tsp Ginger (minced)
- 1 Garlic (clove, minced)
- 1 tbsp Thai Red Curry Paste
- 4 cups Organic Vegetable Broth (low sodium)
- 3/4 cup Lite Coconut Milk (from the can)
- 1/2 cup All Natural Peanut Butter
- 1 tbsp Tamari
- 1 tbsp Coconut Sugar
- 1 Lime (juiced)
- 3 cups Mushrooms (sliced)
- 10 ozs Gluten-Free Ramen Noodles (dry)
- 2 cups Baby Spinach

### Nutrition

Amount per serving	
Calories	719
Fat	32g
Carbs	95g
Fiber	6g
Sugar	11g
Protein	22g
Cholesterol	0mg
Sodium	1375mg
Vitamin A	3584IU
Vitamin C	13mg
Calcium	57mg
Iron	3mg

### Directions

- 1 Add the avocado oil, ginger and garlic to a pot over medium-low heat. Saute for 1 to 2 minutes. Add the curry paste and stir to combine.
- 2 Add the vegetable broth, coconut milk, peanut butter, tamari, coconut sugar, and lime juice to the pot. Whisk to combine. Add the sliced mushrooms and simmer for 5 to 10 minutes.
- 3 While the soup simmers, cook the noodles according to the directions on the package and set aside.
- 4 During the last minute, add the spinach and then remove from heat. Divide the noodles into bowls and top with the soup. Add optional garnishes (see notes) and enjoy!

### Notes

- Optional Garnishes**, Lime wedges, chopped peanuts, mint leaves and/or sesame seeds.
- No Peanut Butter**, Use almond butter instead.
- Nut-Free**, Use tahini instead of peanut butter.
- Leftovers**, Store in an airtight container in the fridge for up to three to five days.
- More Protein**, Add tofu or a boiled egg.
- No Coconut Sugar**, Sweeten with honey instead.
- No Red Curry Paste**, Use green curry paste instead.
- No Ramen Noodles**, Use spaghetti noodles, vermicelli noodles or buckwheat noodles instead.