

BARITONE BROTHLESS RAMEN



SERVINGS: 1

PREPPING TIME: 5 MIN

COOKING TIME: 30 MIN

INGREDIENTS

- 1 tbsp GF gochujang sauce
- 1 tbsp gochugaru (Korean Red Chili Pepper Flakes)
- 2 tsp GF soy sauce
- 1 tbsp rice vinegar
- 1 tsp garlic powder
- 1 tsp sugar
- 1/2 tsp toasted sesame oil
- 1 portion pre-cooked gluten free noodles
- 2-4 tbsp noodle water as needed

DIRECTIONS

1. In a bowl, mix together the gochujang, gochugaru, soy sauce, hot sauce, garlic powder, sugar, and toasted sesame oil
2. Cook the Ramen in boiling water
3. Toss the noodles in the sauce
4. Optional - Add eggs (over well recommended)