

# SCHERZO SESAME OIL RAMEN



SERVINGS: 1

PREPPING TIME: 5 MIN

COOKING TIME: 1 HOUR

## INGREDIENTS

- 2 TBSP sesame oil
- 3/4 cup chopped dried porcini mushrooms
- 2 TBSP garlic paste
- 4 scallions
- 3-4 cups low-sodium vegetable broth
- 2 TBSP tomato paste
- 1 TBSP Hot Sesame Oil
- 1 TBSP Gluten Free soy sauce
- 4 ounces gluten free ramen noodles
- Momoya Chili Oil with fried Garlic
- Handful of baby spinach

## DIRECTIONS

1. Bring a pot to medium-high heat with a drizzle of oil and add garlic paste, chopped green onion, and chopped dried porcini mushrooms. Sauté 1 minute.
2. Add broth, soy sauce, tomato paste, and Hot Sesame Oil
3. Cover and simmer on med-low for 10 minutes
4. Strain the soup and add back into the pot
5. Cook noodles for 4 minutes in the soup
6. Top with spinach