



Soulful Miso Broth With Noodles

Ingredients

500ml water
1 carrot sliced into half moons
1/2 onion sliced
1/2 red chilli sliced thinly
handful of shredded kale
rapeseed oil for frying
1 - 2 tbsp brown miso paste
6 shiitake mushrooms
1 portion of oomi® noodles
1 tbsp grated fresh ginger
soy sauce (optional)
sliced spring onions to garnish

Method

Pour the water into a saucepan and warm gently
Flash fry carrots, onions, kale and chilli in splash of rapeseed oil
Mix miso paste and small amount of water to loosen
Add veg to the saucepan with mushrooms and miso paste, mix gently
Simmer until veg are gloriously tender
Add noodles and simmer for 1 min
Scatter spring onions into broth