

Carmelized Onion Ramen

Vegan chef Meera Sodha wins again when the weekend rolls around and I want to try something new. This wonderful soup is full of flavor and the perfect opportunity to use up any spring braising greens.

Here's her recipe with my adaptations in parentheses.

Ingredients

- 4 tbsp rapeseed oil, plus a little extra to coat the noodles (or sunflower oil)
- 3 large white onions, peeled and finely sliced
- 3 garlic cloves, peeled and finely sliced
- $\frac{1}{2}$ tsp salt
- 1 red chili, finely sliced
- $1\frac{1}{2}$ liters vegetable stock
- 2 tbsp cooking sake (optional)
- $1\frac{1}{2}$ tbsp light soy sauce (or coconut aminos)
- 1 tbsp brown miso paste
- Salt and black pepper
- 200 g ramen noodles (or rice pad thai noodles, gluten free and vegan)
- 200 g choy sum, cut into 6 cm pieces (or baby bok choy or chinese broccoli)
- Chili oil, to serve (optional)

Directions

In a large, heavy-bottomed saucepan, warm the oil over medium heat. Add the onions, garlic and salt to the pan. Stir to coat all veggies in oil, cooking 10 minutes until onions become slick and translucent.

Reduce heat to low and continue to cook 30 minutes, stirring every five minutes. The onions will gradually start to

caramelize and color, eventually breaking down into a soft, sweet, caramel-colored paste.

Add the chili and stock to the pan, bring to a boil, then turn the heat down to a simmer and add sake, soy and miso, stirring well to combine. Taste, adjust the seasoning, then turn off the heat.

Cook the noodles according to the packet instructions, then drain, rinse under cold water and stir in a little oil to keep them from sticking together.

Just before serving, bring the broth up to a boil and drop in the choy sum and cook for a minute or two, until just tender.

Divide the noodles between four bowls and ladle the broth over the top, making sure to share out the greens evenly. Drizzle over the chili oil, if using, and serve.

Enjoy!

Adapted from The New Vegan.