



## Ingredients

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| <b>1 Tbsp.</b> Sesame Oil                       | <b>3</b> Baby Bok Choy (chopped)               |
| <b>1 heaping Tbsp.</b> Fresh Ginger             | <b>1</b> Red Pepper (thinly sliced)            |
| <b>2 cloves</b> Garlic (minced)                 | <b>1</b> Carrot (peeled & sliced)              |
| $\frac{1}{2}$ Jalapeño (seeded & thinly sliced) | <b>7 oz.</b> Extra-Firm Tofu (cubed, optional) |
| <b>6 cups</b> Vegetable Broth (low-sodium)      | <b>5 oz.</b> Soba Noodles                      |
| <b>5</b> Green Onions (sliced)                  | Cilantro (chopped, for serving)                |
| <b>3 Tbsp.</b> Tamari (gf soy sauce)            | Sriracha Sauce (for serving)                   |
| <b>1 tsp.</b> Rice Vinegar                      |  |

## Directions

- 1** In a large pot, heat sesame oil over medium high heat. Once hot, add ginger and garlic and saute until fragrant, 2-3 minutes. Add jalapeno, vegetable broth, and green onions. Cover and simmer 10-15 minutes.
- 2** While broth is simmering, cook soba noodles according to package directions. Drain and set aside. (These are cooked separately to keep your nice broth from getting murky!)
- 3** Add soy sauce, rice vinegar, vegetables, and tofu to the broth and simmer until veggies are heated through, 1-2 minutes. Add soba noodles and heat for 1 more minute, until both noodles and broth are hot.
- 4** Remove soup from heat and ladle into bowls. Serve alongside sliced green onions, chopped cilantro, and sriracha.

Note: This soup is best eaten immediately, as it won't reheat well once the vegetables and noodles have been added. If you're planning to have leftovers, I recommend saving half the broth just after straining and before adding anything else. For leftovers, you can assemble the bowl of soup just before reheating, which will prevent mushy veggies and noodles.