



# Spicy Sriracha Ramen Soup

Servings 6

Prep 10 min

Cook 10 min

## Ingredients

- |                                    |  |
|------------------------------------|--|
| <b>2 Tbsp.</b> Sesame Oil          | <b>4 cups</b> Vegetable Broth                              |
| <b>2 Tbsp.</b> Sriracha Hot Sauce  | <b>2 cups</b> Water  |
| <b>1 small</b> Onion (diced)       | <b>1 Tbsp.</b> Tamari                                      |
| <b>1 small</b> Roma Tomato (diced) | <b>1 tsp.</b> Rice Vinegar (optional, for tang)            |
| <b>1 Tbsp.</b> Ginger (grated)     | <b>3 blocks</b> Ramen Noodles (brown rice for gluten free) |
| <b>5 cloves</b> Garlic (minced)    | <b>½ cup</b> Scallions (chopped)                           |
| <b>½ tsp.</b> Celery Salt          | <b>½ cup</b> Cilantro (chopped)                            |

## Directions

- 1** Add the sesame oil and sriracha to a large stockpot and bring to a simmer over medium-heat. Add the onion and tomato and cook for 4 minutes, stirring occasionally. Add the ginger, garlic, and seasonings; cook for 2 minutes or until fragrant. Add 2 cups of water and transfer mixture to a blender or food processor and pulse until smooth. Return mixture to the pot and add the broth.
- 2** Bring to a simmer; add soy sauce and vinegar (if using), and simmer for 8-10 minutes. Taste and adjust seasoning as needed.
- 3** Add the ramen noodles to the broth and simmer for an additional 2-3 minutes, or until the noodles have softened. Add the scallions, stir to combine. Remove pan from heat, ladle soup into bowls, and top with cilantro, Enjoy!

If you plan to make this ahead of time, I advise making the broth and noodles separately. Drain the noodles and pat them dry, then stir them in right before re-heating and serving. This will help avoid the noodles becoming soggy and soaking up all of the broth.