



# Sparkle Kitchen

## **Rainy Day Ramen**

(makes about 6 servings)

### **Ingredients**

8 cups chicken or vegetable broth

2 cloves garlic

a peeled piece of fresh ginger about the size of your thumb

¼ cup low-sodium soy sauce

2 sheets nori, cut into thin strips

8 ounces vermicelli rice noodles

4 teaspoons white miso, divided

several handfuls fresh spinach

4-5 scallions

6 teaspoons sesame seeds, divided

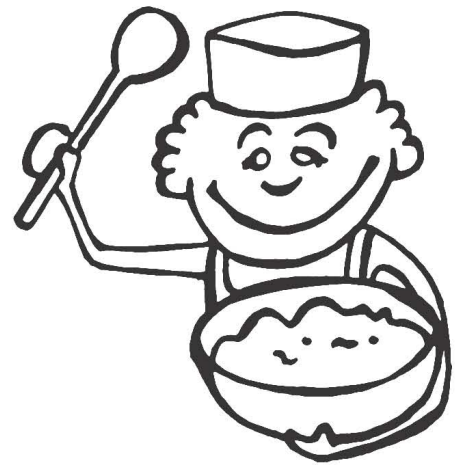
6 soy eggs (recipe follows)

soy sauce and hot sauce (for serving)

### **Directions**

Add the broth to a large stock pot and begin heating it. As it warms, mash the garlic cloves and roughly chop the ginger—you'll be straining both out later, so no need to be precise. Add them to the stock pot, along with the soy sauce and most of the nori. (Reserve six short ribbons of nori to garnish your soup at the very end.) Bring the broth to a boil, then let it simmer for 30-45 minutes.

When the broth is almost finished, cook the rice noodles according to the package directions. Once the noodles are done, strain the broth through a fine mesh sieve to remove the solid bits.



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Then, add a few cups of broth into each person's serving bowl. Use a fork to quickly whisk in  $\frac{1}{2}$  teaspoon of miso per cup of broth, then toss in a handful of spinach and a few snips of scallion.

Layer the noodles on top of the veggies. (The combined heat of the broth and the noodles will wilt the spinach just enough.) Then garnish each bowl with a sprinkle of sesame seeds, a strip of nori, and a soy sauce egg.

Serve with extra soy sauce and hot sauce.

## **Soy Sauce Eggs**

### **Ingredients**

1/3 cup water

3/4 cup low-sodium soy sauce

2 tablespoons rice vinegar

1 tablespoon sugar

6 peeled, soft-boiled eggs

### **Directions**

Stir together the water, soy sauce, vinegar, and sugar, and pour into a container just large enough to hold the liquid and the eggs. Submerge the eggs in the soy sauce mixture, using a plate or canning jar to gently hold the eggs under the liquid if necessary. Marinate for 2-4 hours, then discard the liquid. Refrigerated in a lidded container, these eggs will keep for about two weeks.

**Enjoy!**