



Angel Hair Nests

Angel Hair – Tofu Ramen

Makes 2 servings



*3-4 Nests Angel Hair Pasta (04108)
2 TBL Vegetable Oil
2-3 Cloves garlic
½ Onion
1 TBL Ginger, grated
½ lb. Shitake Mushroom
2 TBL White Miso Paste
2 TBL Soy sauce
1 TSP Sesame Oil
8 Cups Stock (Chicken or Vegetable)
1 Cup Bok Choy, sliced
½ lb. Extra Firm Tofu
2 TBL Fresh Scallions*

1. Prepare ingredients. Slice onion into ½" julienne strips. Slice mushrooms. Roughly chop garlic. Slice tofu into small cubes or in ½" slices, however you prefer. Slice scallions on the biased.
2. Heat 2 TBL vegetable oil in a large sauce pot.
3. Sautee garlic, onion, ginger for 1-2 minutes. Add mushroom and bok choy, cook another 1-2 minutes.
4. Add stock, miso, soy sauce, and sesame oil. Bring to low simmer.
5. While simmering, add pasta nests and cook 1-2 minutes until pasta is cooked.
6. Add in tofu and cook until heated.
7. Top with scallions and serve.



*****Chef's Notes*****

- Tofu can be replaced for chicken, shrimp or katsu pork.
- Be sure to use extra firm or firm tofu. Softer tofu will disperse and melt in soup.
- Add other of your favorite vegetables to the ramen.
- Add a soy marinated ramen egg as the perfect garnish and addition