

# Kimchi Ramen

## Ingredients

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1 T Vegetable Oil  
5 Shiitake Mushrooms (dried,  
rehydrated)  
1/2 c Kimchi (chopped)  
1/4 c Kimchi Juice  
2 1/2 c Chicken Broth  
2 t Gochugaru  
1/4 t Sugar  
1 t Sesame Oil  
1 Instant Noodle  
1 Green Onion (sliced)  
1 Egg

## Instructions

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1. In a medium pot, add the vegetable oil and the mushrooms. Stir-fry for 3 minutes. Add the kimchi and stir-fry for another 2 minutes.  
2. Add the kimchi juice, broth, gochugaru, sugar, and sesame oil. Bring to a boil and simmer for 5 minutes.  
3. Meanwhile, open up your package of instant noodles. Discard the flavor packet, and add the noodles to the broth. Boil for 3 minutes then turn off heat.  
4. Crack egg into pot and stir until cooked. Sprinkle with green onions and serve immediately.