

# Quick Vegan Ramen

Prep: 30 minutes • Cook: 20 minutes

---

*A speedy, comforting vegan ramen with a savory tamari–miso broth rounded by creamy coconut, ginger, and garlic, finished with tofu, mushrooms, and bright, fresh toppings. Deep umami and gentle heat meet silky noodles for a cozy bowl in minutes.*

## Ingredients

---

- 4 cups water (boiled)
- 1/3 cup tamari soy sauce (gluten-free if needed)
- 3 tbsp shiro miso paste (or use 2 tbsp red miso paste; gluten-free if needed)
- 3 tbsp rice vinegar
- 2 tbsp sesame oil
- 1 cup mushrooms (thinly sliced)
- 1 cup tofu (cubed)
- 1 carrot (thinly sliced)
- 2 garlic cloves (minced)
- 1 tbsp fresh ginger (minced)
- 1 cup coconut milk
- 2 tbsp nutritional yeast flakes (optional)
- 300 grams ramen noodles (gluten-free if needed)
- 2 green onions (sliced)
- 1 tbsp sesame oil (for serving/drizzling)
- to taste chili flakes
- 1/2 cup corn kernels (optional)
- 1/2 cup edamame beans, shelled (optional)
- 2 cups broccoli florets (optional)
- 1 cup mushrooms (optional; sautéed for topping)
- 1 cup smoked tofu (optional; cubed, use in place of regular tofu)

## Instructions

---

1. In a large pot, combine the boiled water, tamari (soy sauce), miso, rice vinegar, and 2 tbsp sesame oil; whisk until the miso is fully dissolved.
2. Add the mushrooms, tofu, carrot, garlic, and ginger. Cook on high heat for 15 minutes.
3. Check the carrot with a fork; if it slides in easily, continue. If not, cook a few more minutes.
4. Stir in the coconut milk and nutritional yeast (if using), along with the corn and edamame (if using). Cook 2 more

minutes on high heat, mix well, then remove from heat.

5. Bring a medium pot of water to a boil. Add the broccoli florets (if using) and cook 3 minutes on medium-high heat; strain and set aside.

6. In a separate pot of boiling water, cook the ramen noodles according to package directions; strain.

7. Optional: Sauté the additional cup of mushrooms for topping and set aside.

8. To serve, divide noodles among bowls and ladle the soup over. Top with broccoli, sautéed mushrooms, green onions, a drizzle of the remaining 1 tbsp sesame oil, and chili flakes to taste.

9. For best texture, prepare noodles just before serving. Store leftover noodles separately from the soup.

---

**Tags: Vegan, Ramen, Soups and Stews, Gluten Free Option, Nut Free, Quick**

---

Recipe saved with Recipio - [recipio.app](https://recipio.app)