

Vegan Spicy Thai Peanut Ramen

Prep: 10 minutes • Cook: 15 minutes

A silky, satay-style peanut broth infused with green curry, coconut milk, soy, and lime cloaks springy ramen for a bowl that's spicy, nutty, sweet, and savory without feeling heavy. Comforting and vibrant, it's cozy enough for winter yet bright with citrus and heat.

Ingredients

- 2 teaspoons olive oil
- 3 cloves garlic (chopped)
- 1 teaspoon ginger (grated)
- 1 teaspoon green curry paste
- 4 cups vegetable broth (divided)
- 1 can (13-14 oz) coconut milk (full fat)
- 1/2 cup peanut butter (natural or organic)
- 2 tablespoons soy sauce
- 2 tablespoons agave syrup
- juice of 2 limes lime juice
- 9-12 oz ramen noodles
- as desired mushrooms (thinly sliced (optional))
- as desired sesame seeds (black or white (optional))
- as desired Thai chilis (optional)
- as desired cilantro (optional)
- as desired peanuts (chopped (optional))

Instructions

1. Heat olive oil in a large pot over medium-high heat. Add chopped garlic and grated ginger; sauté 1–2 minutes until fragrant, reducing heat as needed.
2. Stir in green curry paste and cook for 1 minute.
3. Add 3 cups of vegetable broth and the coconut milk; stir to combine, reduce heat to low, and simmer.
4. In a separate bowl, whisk together the remaining 1 cup vegetable broth with the peanut butter until smooth.
5. Whisk the peanut-butter mixture into the pot. Add soy sauce, agave syrup, and lime juice. Simmer on low 5–10 minutes to develop flavor; taste and adjust seasoning as needed.
6. Right before serving, add ramen noodles (9 oz for brothier, 12 oz for more noodles) and cook according to package directions, usually 1–2 minutes.
7. Serve immediately as is, or top with optional mushrooms, sesame seeds, Thai chilis, cilantro, peanuts, and any

additional veggies.

Tags: Vegan, Thai, Ramen, Soup, Spicy, Peanut

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