

Ramen with Coconut Aminos

Prep: 30 min Cook: 0 min Total: 30 min Servings: 4

Calories: 581 Fat: 28g Protein: 19g Carbs: 57g Fiber: 7g

Ingredients

- 4 cups low sodium chicken broth or vegetable broth
- 1 can (14 ounce) coconut milk
- 1/4 cup BBF Coconut Aminos or soy sauce
- 2 Tbsp honey
- 1/3 cup PBfit Pure Peanut
- 1/4 cup thai red curry paste
- 8 ounces cremini mushrooms, sliced
- 2 red bell peppers, chopped
- 1 inch fresh ginger, grated
- 1 clove garlic, minced or grated
- 2-4 squares ramen noodles
- juice of 1 lime
- 1/3 cup fresh basil or cilantro, roughly chopped, plus more for serving
- chopped peanuts and toasted sesame oil, for serving

Directions

1. In a large soup pot, combine the chicken broth, coconut milk, coconut aminos, honey, PBfit Pure Peanut, and Thai red curry paste. Add the Cremini mushrooms, red peppers, ginger, and garlic. Set over medium heat on the stove and bring to a simmer, reduce the heat to medium-low and simmer for 15 minutes to develop the flavors.
2. Bring the soup to a boil over high heat. Stir in the noodles, lime juice, and cilantro. Let sit for 5 minutes or until the noodles are soft.
3. Ladle the soup into bowls and top with peanuts, toasted sesame seeds, and a fresh lime wedge.
4. Enjoy your Ramen with Coconut Aminos!