



**Delicious
Recipes**
*Powered by
Natural Gas*

Firecracker Ramen

INGREDIENTS

1 tbsp olive oil
4 large garlic cloves
1 tbsp finger chili, diced
1 thumb-sized piece of ginger
2 tbsp green onions, diced
2 tbsp gochujang paste
3 tbsp rice vinegar
2 tbsp soy sauce
1 lime, juiced
1 tbsp honey
1 tbsp sesame seed oil
1 tbsp chili crisp
4 cups vegetable stock

$\frac{3}{4}$ cup coconut milk
2 tbsp miso paste
Salt and Pepper
1 pack of your favorite ramen noodles

TOPPINGS

$\frac{1}{2}$ lb shaved beef
1 boiled egg
1 bok choy, sliced
1 tbsp finger chilis
Lime wedges
1 tbsp chili crisp

DIRECTIONS

1. Heat your gas range on medium high and place a large sauce pot over top. Pour olive oil, garlic,
2. Add gochujang, rice vinegar, soy sauce, lime juice and honey. Stir until combined and simmering.
3. Add sesame seed oil, chili crisp, vegetable stock, coconut milk and miso paste and break it apart using a spatula. Stir, taste and season accordingly. Let simmer for 15-20 minutes until flavors have combined.
4. Once ready, fill bowl with cooked ramen noodles followed by shaved beef. Pour your broth over top.
5. Garnish with your favorite toppings like broccoli or bok choy, a hard-boiled egg and drizzle with more chili crisp. Garnish with chilies, green onions and enjoy!