



Mushroom Ramen

1 block Millet & Brown Rice Ramen
2 cups Mushroom Stock
2 TB soy sauce or tamari
1/2 tsp Chicken Taco seasoning
1/2 tsp cumin powder
1/2 tsp onion powder
1/2 tsp garlic powder
1/4 tsp lemon pepper
1/4 tsp dried parsley
1/4 tsp smoked paprika
1/8 tsp ginger powder
1/8 tsp red pepper flakes

optional toppings:
sliced green onions
sesame seeds

1. Bring mushroom stock to a boil.
2. Add spices and ramen.
3. Boil for 1 minute.
4. With fork gently break apart ramen. Reduce heat and simmer for 3-4 more minutes or until noodles are cooked through.
5. Top with your favorite toppings. Enjoy!