

Coconut Curry Ramen

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Author: [Lindsay](#) Total Time: 1 hour Yield: 4 servings 1x



INGREDIENTS

Tofu:

- one 14-ounce package **extra firm tofu**
- 1 teaspoon **cornstarch**
- drizzle of **oil** and **soy sauce**
- 2 tablespoons **hoisin sauce**

Coconut Curry Ramen:

- 2 tablespoons **oil**
- 8 oz. shiitake **mushrooms** (2-3 cups sliced)
- 2 **bok choy**, chopped (2-3 cups chopped)
- 3 cloves **garlic**, minced
- one 1-inch piece of peeled **fresh ginger**, minced
- 1 teaspoon **curry powder**
- 6 cups **vegetable broth**
- 6-8 oz. **ramen noodles** (see notes)
- one 14-ounce can **coconut milk**
- 1 teaspoon **salt**
- squeeze of **lime juice**

Optional Finishing Touches:

- 2 tablespoons **sesame oil**
- 2 tablespoons **sambal oelek chili paste**
- 1 stalk of a **green onion**, sliced
- 2 tablespoons **sesame seeds**

INSTRUCTIONS

1. **Tofu:** Preheat the oven to 375 degrees. Line a baking sheet with parchment paper. Press some / most of the water out of the tofu. Cut into cubes. Toss gently in a bowl with the cornstarch until coated. Drizzle with oil and soy sauce. Transfer to baking sheet and bake for 30-40 minutes, until golden and crispy. Toss with a little bit of hoisin sauce.
2. **Chopping:** While tofu bakes, chop the veggies.
3. **Vegetables:** Heat the oil in a large, deep pot over medium heat. Add the mushrooms and bok choy. Saute for 3-5 minutes, until soft. Add garlic, ginger, and curry powder. Saute for 3-5 minutes, until fragrant.
4. **Noodles:** Add the broth and bring to a simmer. Add ramen noodles and simmer until cooked (usually takes 3-4 minutes). Add coconut milk. Season with salt and lime juice.
5. **Finish:** Serve ramen and broth in bowls, topped with tofu, sesame oil, sesame seeds, green onions... you get the idea. Grab your chopsticks and Go. To. Town.

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