This ramen is incredibly flavorful with spicy, nutty, sweet & salty notes. It's hearty and filling, but yet still doesn't feel heavy. It is perfect for those cold nights when you need a cozy, healthy dinner, and you need it fast. The broth is creamy, filled with veggies and ramen noodles. You can eat this ramen recipe solo or add as many sauteed and fresh toppings you’d like.

**Ingredients**

- 2 Teaspoons olive oil
- 3 Cloves garlic, grated
- 1 Teaspoon ginger, grated
- 1 Teaspoon green curry paste
- 4 cups vegetable broth, divided
- 1 can (13oz.-14oz.) coconut milk, full fat
- ¼ cup peanut butter
- 2 Tablespoons soy sauce
- Juice of 2 limes
- 12 oz. ramen noodles

**Optional Ingredients**

- Mushrooms, sliced
- Crushed peanuts
- Cilantro
- Red pepper
- Shredded carrots
- Green onions
- Bean sprouts
- Red pepper flakes
- 2 tablespoons honey

**Ginger Root**

In its native Southeast Asia and India. Fresh ginger a signature spicy fragrance, ginger shines in sweet and savory dishes. It's rich in antioxidants such as 6-gingerol, believed to be responsible for reducing nausea and symptoms of vertigo. Ginger provides vitamin C, magnesium and potassium.
### Mise en place:
Wash and dry all produce

### Step 1: Aromatics
In a large pot, heat the olive oil on medium high. Then add the chopped garlic and grated ginger. Saute, reducing heat as needed for a minute or 2 to cook the garlic. Add the curry paste and cook for another minute.

### Step 2: Simmer broth
Add 3 cups of veggie broth and the coconut milk. Stir to combine everything. Reduce heat to low and simmer.

### Step 3: Temper peanut butter
In a medium sized bowl, whisk together the remaining cup of broth and the peanut butter. I find this makes it easier to incorporate the peanut butter. Add the peanut butter and broth to the pot and whisk to combine.

### Step 4: Add sauce and veggies
Then add the soy sauce, honey and lime juice. Simmer on low for 5-10 minutes to develop the flavors. Taste and adjust seasonings. Add a pinch of salt if needed or more lime juice or agave if needed. Add veggies or tofu or whatever you want.

### Step 5: Add ramen & serve
Right before serving, add the ramen noodles into the pot. Simmer them, cooking according to package directions. They usually only take a minute or two. Serve immediately. Top with cilantro and chopped peanuts.