Gochujang Tofu Ramen

PREP TIME: 5 MIN | COOK TIME: 10 MIN | SERVINGS: 2

INGREDIENTS:
- 7 oz. extra firm tofu
- 3 cups water
- 2 Tbsp gochujang
- 1 package instant ramen with seasoning packet
- 2 cups fresh greens (bok choy or spinach)
- 2 green onions, thinly sliced

RECIPES NOTES:
- For a lower sodium option, substitute 2 cups of the water with vegetable broth and discard seasoning packet.
- Sub other veggies in place of the greens like fresh kimchi, frozen corn or edamame, or seaweed (nori)
- Skip the tofu and add a fried or soft-boiled egg for protein

DIRECTIONS:
- Drain tofu and cut into 1/2-inch cubes.
- In a small pot, whisk together water and gochujang. Slowly mix in seasoning packet until you reach the desired saltiness for the broth.
- Carefully add tofu to pot, cover, and bring to a boil over high heat.
- Once boiling, add instant ramen noodles. Boil for 1-2 minutes, or until noodles begin to soften and separate.
- Add two handfuls (about 2 cups) fresh greens and stir it into the hot broth until wilted.
- Top with sliced green onions just before serving.

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