

Lions Mane Ramen

SERVINGS
2

PREP TIME
10 MIN

COOK TIME
20 MIN

TOTAL TIME
30 MIN

A cozy, plant-based bowl packed with umami-rich mushrooms, crisp veggies, and slurpable ramen noodles in a flavorful broth. Comforting, quick, and seriously better than takeout!

ORGANIZING
a Plant Based Life.com



Ingredients

Directions

1

- 1 Pkg Lions Mane Mushrooms, approx 12 oz
- Drizzle Olive Oil
- Sprinkle of Garlic Powder, Italian Seasoning, and Nature's Seasons (Salt & Pepper Seasoning)

PREPARE MUSHROOMS

- Gently clean mushrooms with a damp cloth.
- Tear mushrooms into small, bite-sized pieces.
- Drizzle olive oil in sauté pan over medium high heat.
- Add mushrooms to the hot pan and sprinkle on seasonings to taste.
- Cook until golden brown on both sides, about 4-6 minutes per side.
- Remove from pan and set aside.

2

- Drizzle Olive Oil
- 2 Medium Zucchini
- Handful Shredded Carrots
- 1 Small Head Broccoli
- Sprinkle of Nature's Seasons

PREPARE VEGGIES

Note: This recipe works great with just about any veggie. Choose 3 of your favorites and cook separately or together. Aim for a crisp-tender texture with each veggie.

- Dice zucchini and cut broccoli into small pieces.
- Drizzle olive oil into hot pan.
- Add all veggies (including carrots) to pan and sprinkle with Nature's Seasons to taste.
- Sauté until crisp tender.
- Remove and set aside.

3

- 4 Cups Water
- Favorite Vegan Bullion, Approx. 2 tsp - TO TASTE
- 2 Individual Packages Ramen, Any Flavor
- Water

PREPARE RAMEN

- Add water to a clean pan and stir in your preferred amount of bouillon, to taste.
- Bring to a boil and test seasoning. Add more bullion if needed.
- **Discard the seasoning packet from the ramen.**
- Add ramen bricks to boiling water and cook according to package.

4

OPTIONAL

- 2 Green Onions

ASSEMBLE & SERVE

- Add ramen to bowls and top with the sautéed veggies and mushrooms.
- Garnish with sliced green onions, if desired.