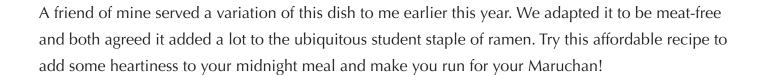
Two Hoosiers' Ramen

Allen Warren



1/2 lb. Super or extra firm tofu

1/2 c. Carrots (baby carrots may be easier to peel)

3-5 (1/3 c.) Bok choy leaves

2 tbsp. Hoisin sauce

1 tbsp. Soy sauce

1/4 tsp. Black pepper

2 Eggs

4 c. Water

2 3-oz. ramen packets



Photo by Deniz on Unsplash

Description: Two chopsticks in a full bowl of ramen and vegetables.

- 1. Dry tofu until no longer sopping. Cut into ¼- to ½-in. cubes. Coat a deep pan or pot with butter or cooking spray and begin cooking the tofu over low-medium heat, stirring occasionally.
- 2. Peel the carrots and add them to the pot.
- 3. Rip the bok choy leaves into ¼-in. pieces and add them to the pot. Mix the vegetables in with the tofu while adding the hoisin and soy sauces as well as the pepper.
- 4. Once the tofu is firm or appears golden-brown, add the eggs and fry them. Continue mixing.
- 5. Add the water slowly, then insert the ramen. Make sure the water covers the ramen. Cook everything together until ramen is tender and water boils.
- 6. Remove from heat and serve while hot. Add hoisin or soy sauce to taste. Keeps three to five days when refrigerated.