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## SHRIMP RAMEN

Category: Popular

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### **Shrimp Ramen**

Shrimp ramen is a quick and delicious twist on the classic Japanese noodle soup. Packed with tender shrimp, savory broth, and perfectly cooked noodles, this dish offers a comforting yet satisfying meal that's perfect for lunch or dinner.

It combines rich umami flavors with the delicate taste of shrimp, making it an ideal choice for seafood lovers and ramen enthusiasts alike.

This shrimp ramen recipe can be made in under 30 minutes, making it a fantastic option for busy weeknights or when you're craving something hearty yet light. The versatility of ramen allows you to customize the broth, vegetables, and toppings to suit your preferences, so you can enjoy a warm bowl of flavorful noodles no matter your taste.

### **Ingredients**

For the Broth:

4 cups chicken or vegetable broth

1 tablespoon sesame oil

2 tablespoons soy sauce

1 tablespoon miso paste (optional for extra depth of flavor)

1 tablespoon rice vinegar

1 teaspoon grated ginger

2 cloves garlic, minced

1/2 teaspoon chili paste or sriracha (optional for heat)

For the Shrimp:

1 pound large shrimp, peeled and deveined

1 tablespoon olive oil

Salt and pepper to taste

For the Ramen:

4 ounces fresh or dried ramen noodles (or any preferred noodle)

1 cup sliced mushrooms (shiitake, cremini, or button mushrooms work well)

1/2 cup baby spinach or bok choy

2 boiled eggs, halved (optional but recommended)

2 green onions, thinly sliced

1/2 tablespoon sesame seeds for garnish (optional)

Fresh cilantro for garnish (optional)

## **How to Make Shrimp Ramen**

Prepare the Broth:

In a large pot, heat sesame oil over medium heat. Add the minced garlic and grated ginger, sautéing for 1-2 minutes until fragrant. Add the chicken or vegetable broth, soy sauce, miso paste (if using), rice vinegar, and chili paste or sriracha (if desired for heat). Stir well to combine, and bring the broth to a simmer. Let it cook for about 10 minutes to allow the flavors to meld. Adjust seasoning to taste with more soy sauce or vinegar if needed.

Cook the Shrimp:

While the broth simmers, heat olive oil in a separate skillet over medium-high heat. Season the shrimp with salt and pepper, and cook for 2-3 minutes per side until they turn pink and opaque. Be careful not to overcook the shrimp, as they can become rubbery. Once cooked, set the shrimp aside.

### Cook the Noodles:

In a separate pot, bring water to a boil. Add the ramen noodles and cook according to the package instructions, usually 3-4 minutes for fresh noodles or 5-7 minutes for dried noodles. Drain the noodles and divide them into serving bowls.

### Prepare the Vegetables:

In the same pot of broth, add the sliced mushrooms and baby spinach (or bok choy). Cook for 3-4 minutes, allowing the mushrooms to soften and the greens to wilt.

### Assemble the Ramen:

Pour the hot broth, mushrooms, and spinach over the cooked ramen noodles in each bowl. Arrange the cooked shrimp on top of the ramen. Add halved boiled eggs, if using, and garnish with sliced green onions, sesame seeds, and fresh cilantro.

### Serve:

Serve the shrimp ramen immediately while hot. Enjoy your comforting bowl of shrimp ramen with a side of pickled ginger or a drizzle of extra soy sauce if desired.

### Chef's Note

Broth Variations: For a creamier broth, add a splash of coconut milk or a tablespoon of heavy cream.

Vegetable Options: Feel free to add other vegetables such as bok choy, carrots, or corn for more variety.

Protein Substitutes: If shrimp isn't your favorite, you can substitute with chicken, tofu, or even beef.

### **Nutrition Information (Per Serving)**

Calories: 370

Protein: 30g

Carbohydrates: 35g

Fat: 14g

Fiber: 3g

Sodium: 950mg

### **Conclusion**

Shrimp ramen is a satisfying, flavorful dish that's perfect for any time of year. With tender shrimp, a savory broth, and chewy noodles, it's a great way to enjoy a comforting bowl of ramen at home. The versatility of this dish allows you to customize it with your favorite vegetables and seasonings, making it as spicy or

mild as you prefer. Whether you're craving something warming on a cold day or a quick, healthy meal, shrimp ramen is sure to hit the spot!