

Miso Butter Ramen Stir-Fry

Servings: 2

Prep Time: 5 minutes

Cook Time: 10 minutes

Total Time: 15 minutes

Ingredients

2 packs ramen noodles (discard seasoning packets)

2 Tbsp butter

1 Tbsp miso paste (white or yellow miso works best)

1 cup mushrooms, sliced

1 cup bok choy, chopped (leaves + stems separated if possible)

Optional: green onions, sesame seeds, chili flakes

Directions

1. Prepare the ramen

Bring a pot of water to a boil.

Cook ramen for 2 minutes until just softened (not fully cooked).

Drain and set aside.

2. Make the miso butter sauce

Melt 2 Tbsp butter in a pan over medium heat.

Add miso paste and mash/dissolve into the butter.

Stir until smooth and fragrant (30–40 seconds).

3. Cook the vegetables

Add mushrooms and sauté 2 minutes until lightly browned.

Add bok choy (stems first if separated) and cook 1 minute until bright and slightly wilted.

4. Combine everything

Add the drained ramen to the pan.

Toss to coat noodles in miso butter sauce.

Stir-fry 1–2 minutes until heated through.

5. Serve

Top with sesame seeds, green onions, or chili flakes.

Notes & Tips

- Don't overcook noodles — slightly firm noodles stir-fry best.
- White miso = mild & sweet; red miso = stronger & saltier.
- Add a splash of noodle water for extra sauce.
- Protein ideas: soft-boiled egg, tofu, chicken, shrimp.