

Foodnity Recipes

Savory Dumpling Ramen Bowl Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Asian** Cuisine

Ingredients

Main Ingredients

- [ ] 2 packs ramen noodles
- [ ] 12 dumplings (pork or vegetable)
- [ ] 4 eggs
- [ ] 2 cups fresh greens (spinach, bok choy, or kale)
- [ ] 4 cups broth (chicken, vegetable, or miso)
- [ ] 2 cloves garlic, minced
- [ ] 1-inch ginger, grated
- [ ] 1 tbsp soy sauce
- [ ] 1 tbsp sesame oil
- [ ] Green onions, chopped (for garnish)
- [ ] Sesame seeds (for garnish)

Instructions

1. Prepare the soft-boiled eggs. Bring a pot of water to a boil, gently lower the eggs in, and cook for 6-7 minutes. Transfer to an ice bath to stop the cooking. Peel and set aside.
2. Cook the dumplings according to package instructions. Set aside.
3. In a large pot, heat a bit of oil over medium heat. Add the minced garlic and grated ginger, sautéing until fragrant.
4. Add the broth to the pot and bring to a simmer. Stir in the soy sauce and sesame oil.
5. Cook the ramen noodles according to package instructions. Drain and set aside.
6. To assemble the bowls, divide the cooked noodles among serving bowls. Ladle the hot broth over the noodles. Add the cooked dumplings and soft-boiled eggs. Top with fresh greens, green onions, and sesame seeds.

Nutrition per serving

450 kcal	22 g	50 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, add a splash of chili oil or sriracha.
- Customize with your favorite toppings like corn, mushrooms, or extra greens.
- If using homemade dumplings, ensure they are cooked through before adding to the bowl.