

Coconut Curry Ramen



Ingredients

- 10 dried shiitake mushrooms (1/2 oz)
- 1/2 cup Just Veggies (1 oz)
- 1 vegetable bouillon cube
- 1/4 cup coconut milk powder
- 1 teaspoon Thai curry powder
- 1 teaspoon sugar
- 1/4 teaspoon ground ginger
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 4 oz ramen
- 2 soy sauce packets
- 1 True Lime packet

Info

- **Prep:** 10
- **Cook:** 5
- **Serves:** 2
- [Source](#)

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Directions

1. At home: Chop the dried mushrooms into bite-sized pieces. Place in a sealable bag along with the vegetables, bouillon, coconut milk powder, Thai curry powder, sugar, ground ginger, garlic, powder, and onion powder. In a separate bag, pack the ramen, soy sauce packets, and True Lime packet.
2. At camp: Place the contents of the vegetable & spices bag in a pot with 3-4 cups water and bring to a boil. Simmer until the mushrooms and veggies are just tender, about 5 minutes.

3. Remove the soy sauce packets and True Lime from the ramen bag and set aside. Add the ramen to the pot and cook according to the time on the package.
4. Remove from the heat and add the soy sauce and True Lime packet to taste. Enjoy!

[ramen](#), [cheap](#), [camping](#), [mushrooms](#), [dried mushrooms](#), [peas](#), [corn](#), [dehydrated](#), [powdered milk](#), [milk](#), [curry](#), [ginger](#), [soy sauce](#)

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