Homemade Ramen

1 Tablespoon sesame oil

3 teaspoons grated ginger

1 clove garlic, minced

4 cups chicken broth

4 cups water

1 ounce dried shiitake mushrooms, sliced

1 package udon noodles

1/2 cup scallions, sliced thin

2 cups kale

1 cup shredded carrots

1/4 cup toasted panko crumbs

Heat oil in skillet. Add garlic and ginger and cook 30 seconds.

Add broth and water and heat to a simmer.

Add mushrooms and simmer 10 minutes.

Add noodles and cook 5 additional minutes.

Stir in scallions, carrots and kale.

Cook until kale is tender. (5-6 minutes)

​Toast come panko bread crumbs in a skillet with a little bit of olive oil for a crunchy topping.

Serve steaming bowls of this yummy Ramen soup with a spoonful of toasted panko.