



Authentic Japanese Scallop Soup with Ramen Noodles

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

2

Description

This easy scallop soup was adapted from an authentic Japanese recipe. Look for dashi powder in a Japanese grocery store or order it online.

Ingredients

- 1 (3 ounce) package instant ramen noodles (exclude seasoning packet) - 2 ½ cups water - 2 tablespoons soy sauce - 2 tablespoons mirin (Japanese sweet wine) - 1 ½ teaspoons dashi broth powder - 1 teaspoon rice vinegar - 5 shiitake mushrooms
- sliced - 2 green onions
- sliced - 1 teaspoon minced fresh ginger - 1 tablespoon butter - 8 scallops

Instructions

1. Bring a medium pot of water to a boil. Add ramen and cook
2. breaking up noodles as they soften
3. until tender yet firm to the bite
4. about 3 minutes. Drain
5. rinse with cold water
6. and drain again. Divide noodles between two soup bowls. While the ramen is cooking
7. bring 2 1/2 cups water to a boil in a separate pot. Stir in soy sauce
8. mirin
9. dashi powder
10. and rice vinegar. Reduce the heat to low and add mushrooms
11. green onions
12. and ginger; simmer until mushrooms are tender
13. 3 to 5 minutes. Turn off the heat and cover to keep warm. Melt butter in a skillet over medium-high heat. Add scallops and cook until opaque in the middle and golden brown on the edges
14. about 2 minutes per side. Pour 1/2 of the hot stock into each bowl over ramen
15. then top with scallops.