

## Not quite ramen

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Servings: 4

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### Ingredients

- Soup
- 8 cups chicken or vegetable stock
- 4 nests Asian soup noodles
- 2 cinnamon sticks
- 2-3 star anise
- 2 cloves chopped garlic
- 1 piece ginger, about the size of a garlic clove
- a couple of dashes of fish sauce
- salt and pepper to taste
  
- Garnish
- chopped lettuce
- chopped cilantro
- lime wedges
- thinly sliced radishes
- thinly sliced carrots
- thinly sliced red pepper
- chopped scallions

### Steps

1. Bring stock to a boil. Add all but noodles, and simmer for 20 to 30 minutes. Remove garlic, ginger, cinnamon, and star anise.
2. Cook noodles according to package directions. Set aside.
3. Add noodles to stock, stir and serve in soup bowls. Pass garnish at table. Serve with soy sauce, siracha, and garlic chile sauce.

