

Instant Pot Miso Ramen

By Mike Vrobel

Published: Oct 29, 2024

4 Servings - Prep time 15 minutes, total time 35 minutes

This is real-deal miso ramen with homemade broth, sped up by pressure cooking. If you want ramen that tastes like the real thing, try this recipe.

Ingredients

Chicken broth (or use 2 quarts homemade chicken stock)

- 3 pounds chicken backs (or a rotisserie chicken)
- 6 green onions, roots trimmed and cut in half (about 1 bunch)
- 1 apple, quartered (fuji, gala, or honey crisp)
- 4-inch piece of ginger, unpeeled, cut into 1/4-inch rounds
- 6 cloves garlic, peeled
- 1 teaspoon fine sea salt
- 8 cups of water (Or up to the max fill line in your cooker)

Spicy Miso Ramen Broth

- 8 cups chicken broth (from above)
- 2 tablespoons sesame oil
- 1/4 cup mirin
- 2 tablespoons soy sauce
- 2 teaspoons Hondashi (or other dashi powder)
- 1/2 teaspoon ground white pepper (or black pepper)
- 4 tablespoons doubanjiang / gojuchang (optional for spicy ramen)
- 1/2 cup miso

Ramen Noodles

- 4 bundles of dry ramen noodles (about 12 ounces, 3oz/90g a bundle)
Look for ramen noodles with potassium carbonate, sodium carbonate, or just the word "carbonate" in the ingredients list.

Other toppings (optional)

- 1 cup corn kernels (I cook frozen corn)
- 1 cup shelled edamame (I cook frozen edamame)
- 4 hard-boiled eggs, peeled and cut in half (I use Instant Pot Hard Boiled Eggs)
- Sliced Shiitake Mushrooms
- 4 green onions, minced
- Pickled Ginger
- Chili Crisp (or chili oil) - for extra heat
- Pieces of Nori cut into 2" by 4" pieces for garnish (I buy nori snack packs)

A pound of protein (pick one)

shredded chicken
shredded pork
Chashu pork (If you made my Instant Pot Chashu Pork recipe)
Meatballs (I use the Sumo Meatballs from this recipe)

Directions

1. Make the chicken broth:
Put the chicken backs, green onions, apple, ginger, garlic, 1 teaspoon fine sea salt, and 8 cups of water into an Instant Pot or other pressure cooker. Lock the lid and pressure cook on high pressure for 1 hour in an Instant Pot or other electric pressure cooker or for 50 minutes in a stovetop pressure cooker. Let the pressure come down naturally (about 20 minutes), then unlock the pot. Scoop out and discard as much of the solids in the pot as you can with a slotted spoon - they've given their all to the broth - then pour the broth through a fine mesh strainer. (The broth can be used immediately, refrigerated for a few days, or frozen for up to 6 months.)
2. Make the Spicy Miso Ramen Broth:
Put the strained broth back into the pot, and set the pot to Sauté mode adjusted to high. (Use medium-high heat with a stovetop PC). Stir in the sesame oil, mirin, soy sauce, hondashi, ground white pepper, and (optional) doubanjiang if you want spicy ramen. Put the non-pressure lid on the pot (if you have it) and bring the ramen broth to a simmer.
3. Whisk the miso with some broth:
While the broth is simmering, put the miso into a small bowl and ladle 1/2 cup of the simmering broth into the bowl. Whisk the miso and broth until the miso is smooth. Whisk the smoothed miso back into the pot of simmering broth.
4. Pressure Cook the Ramen Broth for 1 Minute With a 10-Minute Natural Release:
Lock the lid and cook on high pressure for 1 minute in an Instant Pot or other electric pressure cooker (use Manual, Pressure Cook, or Pressure Cook - Custom mode in an Instant Pot). Let the pressure come down naturally for 10 minutes, then quick release the remaining pressure. Unlock the pot, opening the lid away from you to avoid any hot steam.
5. Cook the Ramen Noodles:
While the ramen broth is pressure cooking, boil the ramen noodles in a pot of water according to the package instructions. (Mine boil for 4 minutes). Drain the noodles and immediately divide them into 4 large bowls.
6. Build the Bowls of Ramen:
Add your other toppings to the bowl with the noodles, then add the broth after everything is in the bowl. I put the protein on one side, then work my way around the outside of the bowl, adding the rest of the toppings in sections. (I let my diners build their bowls so they can pick and choose their toppings.) Adding the broth last lets you see how much you need after you have all the other toppings. Then, I garnish the bowl by tucking a Nori or two in on the side and serve immediately.

Instant Pot Miso Ramen (mod RG - 3 servings)

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3 Servings - Prep time 15 minutes, total time 35 minutes

This is real-deal miso ramen with homemade broth, sped up by pressure cooking. If you want ramen that tastes like the real thing, try this recipe.

Ingredients

Spicy Miso Ramen Broth

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|-----|--|
| 1.5 | cups homemade chicken broth + 2.5 cups chicken stock |
| 1 | tablespoon sesame oil |
| 1/8 | cup mirin |
| 1 | tablespoon soy sauce |
| 1 | teaspoon Hondashi (or other dashi powder) |
| 1/4 | teaspoon ground white pepper (or black pepper) |
| 2 | tablespoons doubanjiang / gojuchang (optional for spicy ramen) |
| 1/4 | cup miso |

Ramen Noodles

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| 3 | bundles of dry ramen noodles (about 9 ounces, 3oz/90g a bundle)
Look for ramen noodles with potassium carbonate, sodium carbonate, or just the word "carbonate" in the ingredients list. |
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Other toppings (optional)

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|-----|---|
| 3/4 | cup corn kernels (I cook frozen corn) |
| 3/4 | cup shelled edamame (I cook frozen edamame) |
| 3 | hard-boiled eggs, peeled and cut in half (I use Instant Pot Hard Boiled Eggs) |
| | Sliced Shiitake Mushrooms |
| 3 | green onions, minced |
| | Pickled Ginger |
| | Chili Crisp (or chili oil) - for extra heat |
| | Pieces of Nori cut into 2" by 4" pieces for garnish (I buy nori snack packs) |

A pound of protein (pick one)

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|---|
| shredded chicken |
| shredded pork |
| Chashu pork (If you made my Instant Pot Chashu Pork recipe) |
| Meatballs (I use the Sumo Meatballs from this recipe) |

Instant Pot Miso Ramen (mod RG - 3 servings)

Directions

1. Make the Spicy Miso Ramen Broth:
Put the strained broth back into the pot, and set the pot to Sauté mode adjusted to high. (Use medium-high heat with a stovetop PC). Stir in the sesame oil, mirin, soy sauce, hondashi, ground white pepper, and (optional) doubanjiang if you want spicy ramen. Put the non-pressure lid on the pot (if you have it) and bring the ramen broth to a simmer.
2. Whisk the miso with some broth:
While the broth is simmering, put the miso into a small bowl and ladle 1/2 cup of the simmering broth into the bowl. Whisk the miso and broth until the miso is smooth. Whisk the smoothed miso back into the pot of simmering broth.
3. Pressure Cook the Ramen Broth for 1 Minute With a 10-Minute Natural Release:
Lock the lid and cook on high pressure for 1 minute in an Instant Pot or other electric pressure cooker (use Manual, Pressure Cook, or Pressure Cook - Custom mode in an Instant Pot). Let the pressure come down naturally for 10 minutes, then quick release the remaining pressure. Unlock the pot, opening the lid away from you to avoid any hot steam.
4. Cook the Ramen Noodles:
While the ramen broth is pressure cooking, boil the ramen noodles in a pot of water according to the package instructions. (Mine boil for 4 minutes). Drain the noodles and immediately divide them into 3 large bowls.
5. Build the Bowls of Ramen:
Add your other toppings to the bowl with the noodles, then add the broth after everything is in the bowl. I put the protein on one side, then work my way around the outside of the bowl, adding the rest of the toppings in sections. (I let my diners build their bowls so they can pick and choose their toppings.) Adding the broth last lets you see how much you need after you have all the other toppings. Then, I garnish the bowl by tucking a Nori or two in on the side and serve immediately.

RG notes:

- Only use 60g of ramen noodles – 90g is a bit too much for me
- I increased the amount of gojuchang
- I love this with Trader Joe's baby bok choy (steamed with ginger and garlic)
- I use one hard-boiled egg per serving, plus some leftover chicken
- I use Rita's recipe for pressure cooker chicken broth from bones

Chicken broth (or use 2 quarts homemade chicken stock)

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|---|---|
| 3 | pounds chicken backs (or a rotisserie chicken) |
| 6 | green onions, roots trimmed and cut in half (about 1 bunch) |
| 1 | apple, quartered (fuji, gala, or honey crisp) |
| | 4-inch piece of ginger, unpeeled, cut into 1/4-inch rounds |
| 6 | cloves garlic, peeled |
| 1 | teaspoon fine sea salt |
| 8 | cups of water (Or up to the max fill line in your cooker) |

6. Make the chicken broth:

Put the chicken backs, green onions, apple, ginger, garlic, 1 teaspoon fine sea salt, and 8 cups of water into an Instant Pot or other pressure cooker. Lock the lid and pressure cook on high pressure for 1 hour in an Instant Pot or other electric pressure cooker or for 50 minutes in a stovetop pressure cooker. Let the pressure come down naturally (about 20 minutes), then unlock the pot. Scoop out and discard as much of the solids in the pot as you can with a slotted spoon - they've given their all to the broth - then pour the broth through a fine mesh strainer. (The broth can be used immediately, refrigerated for a few days, or frozen for up to 6 months.)