



**Vegetarian Korean Ribs  
with Asian Noodles and Ginger Gochujang Sauce**

**Gochujang Sauce:**

- 1 teaspoon minced fresh garlic
- 2 Tablespoons soy sauce
- 2 teaspoons sesame oil
- 1 teaspoon minced fresh ginger
- 1/2 Tablespoon Gochujang

**Vegetarian Noodles:**

- 3 rounds (serves 4) Vegetarian Asian sliced noodles
- 1 teaspoon sesame oil
- 1 teaspoon white sesame seeds

**Vegetables:**

- 1 large head baby bok choy
- 2 medium sized carrots, peeled
- 1 medium watermelon radish
- 1 medium cucumber

**Korean Ribs:**

- 3 *The Herbivorous Butcher* Vegetarian Korean Ribs\*

**Prepare Serving Platter**

- 2 to 3 cups fresh baby spinach

2 boiled eggs, peeled, halved  
1 small bunch enoki mushrooms, trimmed  
2 green onions, finely chopped

**Instructions:**

**Gochujang Sauce:**

In a small bowl, combine 5 sauce ingredients until well blended; set aside.

**Noodles:**

Fill large pasta pot two-thirds full of cold water; over medium high heat; bring to boil. Add noodles; bring to boil again; simmer over low heat for 2 to 3 minutes or noodles are al dente; immediately drain off water.

Stir about 1-1/2 to 2 Tablespoons Gochujang sauce with noodles. Toss with 1 teaspoon oil and sesame seeds. Set aside to stay warm.

**Prepare Vegetables:**

Trim off small piece from bok choy bottom; keep bunch connected. Cut bunch in half or in quarters. Steam bok choy in steamer until tender or place in microwave safe dish. Add small amount of water to bottom; arrange bok choy pieces in dish. Microwave on high power for 2 minutes or until al dente tender. Remove; drizzle about 1 Tablespoon prepared sauce over steamed bok choy.

Spiralize the carrots, radish, and cucumber, keeping the vegetables separated. Set aside.

**Korean Ribs:**

Place ribs in microwave safe dish; cook in microwave on high power for 2 minutes or until hot. Do not overcook. Alternate cooking procedure: Pre-heat your oven to 350 and place ribs in well-wrapped foil for about 10-15 minutes

**Prepare Serving Platter**

Line platter with baby spinach leaves. Arrange warm noodles, bok choy; add spiralized carrots, cucumbers, and radishes in groups on platter. Add egg halves, enoki mushrooms, warm Korean Ribs; drizzle as desired with remaining sauce; sprinkle with chopped green onions. Serve with your favorite Teriyaki or soy sauce on the side as desired.

Serves: 3 to 4

**About the Recipe:** The Asian platter is filled with lots of favorites. Zesty Asian noodles, tender bok choy, swirls of crunchy carrots, cucumbers, radishes, and soft boiled eggs. The vegan Korean short ribs are seasoned with garlic, ginger, hoisin, and two kinds of soy sauce. The dish is light and richly blended with sweet, tart, and nutty flavors.

**What are Enoki mushrooms?** Cultivated enoki mushrooms can be purchased fresh or canned, bundles of white pins that resemble bean sprouts, pale because they grow in near-darkness. They're extremely mild in flavor—faintly nutty and earthy—but add a crunchy texture to delicious Asian dishes.

For more information See: <http://www.serious-eats.com/2015/06/mushroom-shopping-guide.html#enoki>