

Vegan Long Rice

Serving Size 4

Ingredients:

- 1 bunch Baby Bok Choy
- 3 oz Enoki Mushrooms
- ½ Medium White Onion
- ¼ cup Cilantro
- 1 inch Fresh Ginger
- 8 oz Bean Thread Noodles
- 4 cup Vegetable Broth
- Salt to Taste



Instructions:

1. Soak the bean thread noodles in a bowl of room temperature water for 30-60 minutes.
2. Chop the Bok Choy and onion into cubes. Shred the Enoki Mushroom. Separate the Cilantro leaves from the stems and chop the stems 1-inch in length. Slice the Ginger.
3. In a large pot over high heat, bring the Vegan Chicken Broth and Onion to a boil. Once boiling, turn down the heat to medium for the soup to simmer.
4. Add the Bok Choy, Ginger, Enoki Mushrooms, Cilantro stems, and Bean Thread Noodles into the broth and continue to cook. Cook until the noodles are softened. Add salt and cilantro leaves to finish.