

# Chicken Ramen

SERVINGS  
9



Comforting ramen noodles in a savoury chicken broth with classic umami flavours.

**MADE WITH**



Classic Chicken Broth  
CASE CODE 28197

## Ingredients

- 0.5 kg Ramen noodles, dry
- 1.36 L **Classic Chicken Broth**
- 1.36 L Water
- 15 mL Dashi powder
- 45 mL Soy sauce
- 1.2 kg Chicken breast, skinless, cooked, sliced
- 1125 mL Shiitake mushrooms, sliced, sauteed
- 250 mL Japanese fish cake, sliced
- 9 Bok choy stalks, medium size, steamed

## Directions

- 1** Prepare Ramen noodles according to package directions. Reserve.
- 2** In a large pot, simmer broth, water, dashi and soy sauce for 15 minutes. Ensure temperature reaches a minimum 74°C for 1 minute. Strain mixture to ensure broth is free of particulates. Hold broth for hot service at 60°C or higher.

**3**

### To Serve

Portion 240 mL cooked ramen into a bowl. Top with 300 mL broth. Layer garnish on top.