

# 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	<b>Classic Chicken Broth</b>
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.