RECIPES > SOUPS, STOCKS & BASES

Ramen a l'oignon

Campbell's Foodservice

TOTAL TIME
60 min

SERVINGS
16

Classic French onion soup gets an East Asian twist in this fragrant noodle bowl with ginger, mushrooms, and a hint of star anise for a deep, comforting warmth.

MADE WITH

Campbell's SIGNATURE SOUPS **Signature French Onion**
CASE CODE 08171

Ingredients

57 g	Vegetable oil
840 g	Mushrooms, sliced
370 g	Spring onions, green and white separated, sliced thin
35 g	Garlic, minced
50 g	Ginger root, peeled, minced
8 g	Black pepper, ground
15 g	Soy sauce
1 tub (1.81 kg)	Signature French Onion
1.9 L	Water, 1 full tray
3 each	Star anise, pod
907 g	Ramen noodles, cooked

Directions

1. Cook noodles according to package directions. Drain and reserve.
2. Heat oil in a large rondeau over medium high heat. Add in mushrooms and white parts of sliced scallions. Cook 15 minutes stirring often.
3. Lower heat to medium low and add in garlic, ginger and black pepper. Cook 5 minutes stirring often.
4. Add in Low Sodium Soy Sauce and stir well. Add in French Onion soup and water. Tie Star Anise pods in cheese cloth and add to the soup. Simmer on low, covered for 45 minutes.

   CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

   CCP: Hold for hot service at 140°F or higher until needed.

To Serve

To serve, remove star anise pods. Place 2 oz. cooked noodles in a bowl then ladle 8 oz. of soup on top.

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