

Savour a Taste of Japan: Add a *Global Twist* to your Menu with Authentic Ramen Recipes

Made with *Campbell's*® Classic Condensed Chicken Broth



Chicken Ramen made with *Campbell's*® Classic Condensed Chicken Broth

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CLASSIC SOUPS

Craft it your way

Endless Ramen Possibilities

Start with this Ramen Broth Base

INGREDIENTS

1.36 L / 48 oz Campbell's® Classic
Condensed Chicken broth (1 can)

Code: 28197

1.36 L / 48 oz Water

15 mL / 1 Tbsp Dashi powder

45 mL / 3 Tbsp Soy sauce



PREPARATION

1. In a large pot, simmer all of the ingredients on low to medium heat for 15 minutes. Ensure the temperature reaches a minimum 74°C for 1 minute.
2. Strain broth to remove any particulates.
3. Hold for hot service at 60°C or higher.



Chicken Ramen



Kimchi Ramen



Gojuchang Ramen

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CLASSIC SOUPS

Chicken Ramen



INGREDIENTS

- 0.5 kg Ramen noodles, dry
- 1.36 L *Campbell's*® 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 Shitake mushrooms, sliced, sauteed
- 250 mL Japanese fish cake, sliced
- 9 Bok choy stalks, medium size, steamed

PREPARATION

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.
Yield: 9 Servings.

Gochujang Ramen



INGREDIENTS

- 0.5 kg Ramen noodles, dry
- 1.36 L Campbell's® Classic Chicken Broth
- 1.36 L Water
- 15 mL Dashi powder
- 45 mL Soy sauce
- 15 mL Gochujang paste
- 1 kg Tofu, firm, grilled, sliced
- 80 ml Scallions, green part, sliced
- 500 mL Daikon radish, pickled
- 5 Eggs, boiled, sliced in half
- 270 mL Kimchi

PREPARATION

1. Prepare Ramen noodles according to package directions. Reserve.
2. In a large pot, simmer broth, water, dashi, soy sauce and Gochujang paste 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.
Yield: 9 Servings.

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CLASSIC SOUPS

Kimchi Ramen



INGREDIENTS

- 0.5 kg Ramen noodles, dry
- 1.36 L Campbell's® Classic Chicken Broth
- 1.36 L Water
- 15 mL Dashi powder
- 45 mL Soy sauce
- 625 g Kimchi
- 750 mL Baby corn, cut in half
- 1250 mL Pork belly, sliced
- 1125 mL Shitake mushrooms, sliced, sauteed
- 250 mL Green onion, sliced thin
- 265 mL Bamboo shoots, sliced thin

PREPARATION

1. Prepare Ramen noodles according to package directions. Reserve.
2. In a large pot, simmer broth, water, dashi, soy sauce and Kimchi 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. Yield: 9 Servings.



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food can
fuel *and* fulfill

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