

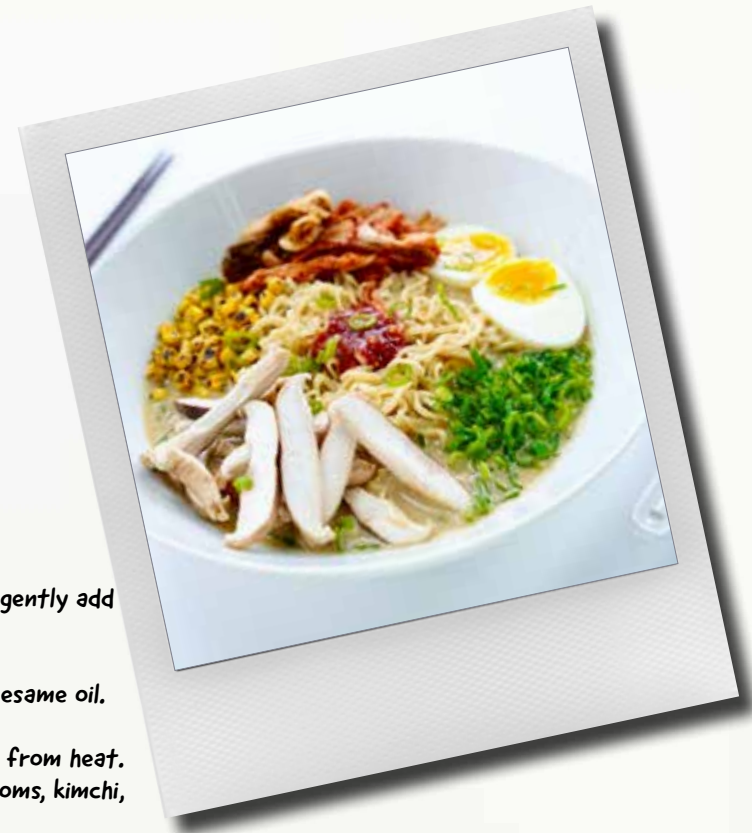
Spicy Homemade Ramen

Ingredients:

2 cups	Pork or Ramen Broth
1 tbsp.	White Miso Paste
1 tsp.	Huy Fong® Chili Garlic Sauce
1 tsp.	Ambrosia® Soy Sauce
1 tsp.	Ambrosia® Sesame Oil
3.5 oz.	Dry Ramen Noodle
1 each	Soft-Boiled Egg
1/4 cup	Ambrosia® Whole Kernel Corn
1/4 cup	Shitake Mushroom Stems Removed Julienne
1/4 cup	Spicy Kimchi
2 tbsp.	Green Onions Sliced
1 tsp.	Huy Fong® Chili Paste

Instructions:

- For the soft-boiled egg: In a small saucepot, bring water to boil. Using a spoon, gently add one egg to water. Boil for 6 minutes then cool in an ice bath. Peel and slice.
- Blister corn in a sauté pan over high heat. Reserve.
- In a four-quart saucepot, combine broth, miso, chili garlic sauce, soy sauce, and sesame oil. Over medium high heat, while whisking, bring to a boil.
- Add the ramen noodles to the boiling broth and cook for 3 minutes then remove from heat.
- Pour the broth and noodles into a large bowl and garnish with egg, corn, mushrooms, kimchi, green onion, and chili paste.
- Enjoy immediately.



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