

* R E C I P E *

TITLE: RAMEN NOODLE SOUP (SERVES 2)

10 mins

PREP TIME

30 mins

TOTAL TIME

* I N G R E D I E N T S

Packet ramen noodles

2 cloves minced garlic

2tsp minced ginger

2 cups chicken stock

2 spring onions

Tbs vegetable oil

2tbs light soy sauce

2tbs mirin

1tsp chilli flakes

2tsp long red chilli



METHOD:

1. Heat oil in a large pot over medium heat. Add garlic and ginger, cook for 2-3 mins. Add soy sauce and mirin, stir for 1 min
2. Add chicken stock and chili flakes, cover with lid, and boil. Once boiling remove the lid and simmer for 15 mins.
3. Boil your egg and get garnishes ready
4. To boil your egg, bring a medium saucepan filled with water to the boil. Turn heat to medium, gently add the egg and cook for 10 minutes. Remove saucepan from heat and drain. Let egg cool before peeling in cold water. Combine liquid and noodles and garnish.

