**Japanese - Ramen Bowl:**

Ramen noodles have been around for practically forever in Japanese culture, consisting of simple noodles in a soup with a variety of toppings depending on the culture. One theory suggests that the origin of ramen was introduced to Japan by the Chinese scholar Zhu Shunsui in the late 1600s. Ramen gained much of its popularity after World War 2, when rice harvests were at its lowest, and flour was cheap. These instructions will give our take on how the Ramen bowl should be made.

<https://en.wikipedia.org/wiki/Ramen>

* Noodles of your choice, many varieties exist on the market to choose from, including americanized Instant Ramen, or specialty Ramen brought from Japan. Each type of noodle will have its own texture and taste, so pick to your liking and budget.
* Egg(s) (Boiled)
* Water
* Cooked Chicken
* Scallions, chopped
* Ramen seasoning, you may opt to use the included seasoning within your noodle package, or use a homemade broth/seasoning mix. Feel free to look up different flavors if you decide to go with the homemade route.

Steps:

1. Boil a pot halfway full of water, enough to get the noodles underneath.
2. Wait until the pot is fully boiling
3. Drop your noodles inside of the pot, timing may vary between thickness and type of noodles, but a good starting point is 3 minutes. Some packages state a specific amount of time, but if you are unsure, feel free to look it up online
4. Once the noodles have finished cooking, drain some of the broth out, leaving enough to your liking.
5. Pour the noodles and broth into your serving bowl.
6. Add your seasoning mix into the ramen.
7. Add your toppings into the bowl of ramen, cut your boiled egg thin and place on top, also place small chicken pieces, scallions, and any extras not listed of your choice.
8. Now enjoy your tasty Ramen you just put together.