



## Chicken Ramen

<b>Yield:</b>	1 gallon		
<b>Servings/Size:</b>	21 (6 oz ) servings		
<b>Prep Time:</b>	5 minutes	<b>Cook Time:</b>	55 minutes
<b>Cost:</b>	Cheap	<b>Difficulty:</b>	Easy

**Description:** Twist on a popular soup featuring MINOR'S® Bases.

Ingredients		Weight / Metric		Measure
	Ramen Stock			
	Water	160 fl oz		5 qt
	Kombu	1 oz	30 g	
	MINOR'S Ham Base	1.5 oz	42 g	2 Tbsp
	MINOR'S Natural Gluten Free Chicken Base	2 oz	61 g	3 Tbsp
	Shiitake mushrooms, dried	1 oz	28 g	2 cups
	Scallions	4 oz	113 g	2 cups
	Olive oil	1 oz	28 g	2 Tbsp
	Onions, small dice	1 lb	453 g	1 qt
	Carrots, small dice	8 oz	226 g	2 cups
	Celery, small dice	8 oz	226 g	2 cups
	Shiitake mushrooms, julienne	6 oz	170 g	1 qt
	MINOR'S Teriyaki RTU Sauce	3 oz	96 g	1/3 cup

### Procedure

1.	Combine water and kombu and soak for 20 minutes.
2.	Whisk in MINOR'S Ham and Natural Gluten Free Chicken Bases and add mushrooms and scallions. Bring to a boil, and then reduce to a simmer. Simmer for 20 minutes or until mushrooms have softened.
3.	Strain ramen stock and discard solids.
4.	Heat olive oil over medium heat. Sweat onions, carrots, celery, and shiitakes until soft. Add ramen stock and bring to a simmer.
5.	Add MINOR'S Teriyaki RTU Sauce and garnish.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, Should be reviewed and followed with respect to your preparation of this recipe.

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