

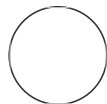


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How to Cook Ramen

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ABSTRACT

The complete guide to making delicious ramen.

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protocols.io
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Protocol status: Working
We use this protocol and it's working

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Supplies You Will Need

1

- Cooking Pot
- One Package of Instant Ramen
- Chopsticks/Fork
- Egg
- Any Frozen Veggies (Corn, Peas, etc)




Image from <https://damndelicious.net/2014/10/13/easy-homemade-ramen/>

The Noodles

- 2 Pour 2.5 cups of water into a cooking pot and put on a high-heat stove. Wait until the water boils.



Image credit: istockphoto.com/Prarinya Thonghyad

- 3 After the water starts boiling, add the Ramen and Sauce packet from the Instant Ramen package and cook for two minutes. To make the final product more tasty, add any frozen vegetables such as corn, peas, lettuce to the mix.  212 °F

2m

- 3.1 While cooking, occasionally stir the noodles and submerge the noodles in water to make sure it cooks properly.

Optional Toppings

- 4 While plating the ramen, there are some optional toppings to consider putting in your ramen such as:
- Soft-boiled eggs (Boil eggs on high heat for 7 minutes, give it an ice bath, and peel)
 - Fried eggs (Fry egg with a little cooking oil)
 - Fresh scallions
 - Pan-fried spam
 - Shiitake Mushrooms
 - Cooked Sesame Seeds / Sesame Oil

