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10 Minute Homemade Ramen

SERVES 4 | ACTIVE TIME : 10 MINUTES | TOTAL TIME: 10 MINUTES

Ramen Ingredients:

8 cups vegetable, chicken, or beef broth
12 ounces dried ramen noodles
1 tablespoon garlic, minced
1 tablespoon ginger, minced
3 tablespoons low sodium soy sauce
1 teaspoon sesame oil
2 tablespoons butter
Salt and pepper

Suggested toppings and flavors:

Corn Kernels
Bamboo Shoots
Soft Boiled Eggs
Green Onions
Soy sauce
Sesame Oil
Butter

Directions:

Place a large pot on to the stove over medium heat. Into the pot, add in the broth and bring to a boil.

Add in the dried ramen, minced garlic, ginger, soy sauce, sesame oil, butter, salt, and pepper. Cook for five minutes or according to the instructions on the noodle packaging.

**In a bowl, add in additional soy sauce, sesame oil, and butter. Serve the ramen and top off with corn, bamboo, shoots, soft boiled eggs, and green onions.

**Optional step

Recipe courtesy of Chef Will Coleman
www.chefwillcoleman.com
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