



Food For Thought Recipe and Allergen Card

Chicken Raman Noodle

50 Portions

Ingredient	Hannah Product Code	Quantity
Egg Noodle	D005052	3kg
Cooked Chicken		2kg
Hard Boiled Egg		25
Spring Onion - Sliced		3 Bunch
Pak Choy		500gm
Chicken Stock	D006480	3 Ltr
Soy Sauce	D200439	To Taste
Five Spice Powder		1 tsp

RECIPE METHOD

1. Cook the noodles as per instructions, cool under cold water and drain, add a little vegetable oil to stop it sticking together.
2. Make the chicken stock as per instructions in a large pan, add the Pak Choy and Cooked Chicken, add the Five Spice powder and Soy Sauce and simmer for 2 mins.
3. Add the Noodles to a medium deep serving tray & add the Stock, Chicken & Pak Choy.
4. Half the boiled eggs and place on top, sunnyside up and garnish with the chopped spring onions

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...