



## Food For Thought Recipe and Allergen Card

### Chicken Raman Noodle

50 Portions

Ingredient	Hannah Product Code	Quantity
Egg Noodle	D005052	3kg
Five Spice Powder		1 tsp
Hard Boiled Egg		25
Spring Onion - Sliced		3 Bunch
Pak Choy		500gm
Veg Stock	D006481	3 Ltr
Soy Sauce	D200439	To Taste

#### 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 Vegetable stock as per instructions in a large pan, add the Pak Choy, 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 <b>RED</b> are present in this dish
Allergens:
Cereals : <b>Wheat</b> Rye Barley Oats Spelt Kamut
Milk
<b>Eggs</b>
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
<b>Celery</b>
Mustard
<b>Soya</b>
Lupin
Sulphites
May contain...