



Vegetable Ramen Noodles

Ingredient	10 Portions	50 Portions	100 Portions
Egg Noodle	1.5kg	3kg	6kg
Hard Boiled Egg	5	25	50
Spring Onion - Sliced	1 bunch	3 bunch	6 bunch
Pak Choy	100g	500g	1kg
Vegetable Stock	600ml	3 ltrs	6 ltrs
Soy Sauce	To Taste	To Taste	To Taste
Five Spice Powder	pinch	1 tsp	2 tsp

Key Points

You could add chopped Coriander or mushrooms to this dish to add some extra flavours

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,
3. Add the Pak Choy, add the Five Spice powder and Soy Sauce and simmer for 2 mins.
4. Add the Noodles, place into a medium deep serving tray.
5. Half the boiled Eggs and place on top with the chopped spring onions.

Allergens Wheat, Eggs, Celery, Soya