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Miso Ramen Recipe

Ingredients (1 serving)

- ◆ **Yinghok Miso Ramen Soup:** 40g
- ◆ **Water:** 400g
- ◆ **Green onions:** 10g
- ◆ **Ramen noodles:** 200g
- ◆ **Chinese cabbage:** 25g
- ◆ **Tofu:** 15g
- ◆ **Nori:** 5g
- ◆ **Fresh shrimp:** 1 piece

Instructions

1. Prepare the soup base: Take 40g of ramen soup base into a container, add 400g of boiling water, dilute it at a ratio of 1:10, stir well, and set aside as miso ramen soup base.
2. Cook the noodles: Pour an appropriate amount of water into a pot, bring it to a boil over high heat, then add 200g of noodles. Cook according to the recommended time on the noodle package, then remove and drain thoroughly.
3. Prepare the side ingredients: Wash and chop the green onions; prepare 20g of Chinese cabbage, 10g of tofu, 5g of nori, and 1 fresh shrimp.
4. Assemble the ramen: Place the drained noodles in a bowl, pour in the prepared miso soup base, then add the Chinese cabbage, tofu, wakame, and fresh shrimp in sequence. Finally, sprinkle with chopped green onions, and a delicious bowl of miso ramen is ready.

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