



RAMEN ISSHIN

Take Home Ramen Kit Instructions

*KEEP RAMEN KITS COLD IN THE REFRIGERATOR.

NOODLE COOKING TIMES:

THICK NOODLES - 2 Min Boil

Tan Tan, Miso, Spicy Miso, Red Dragon, Vegetarian Miso, Vegetarian Spicy Miso

THIN NOODLES - 1.5 Min Boil

All Shoyu & Shio Ramen

KALE & RICE NOODLE - 1 Min Boil

TSUKEMEN NOODLE - 4 - 6 Min Boil

A) Cold: Cook for 6 Mins and chill under cold water

B) Hot: Cook for 4 Mins

ITEMS NEEDED:

2 POTS

1 STRAINER

CHOPSTICKS

FORK

1 Fill the **FIRST POT** up with about 2 litres of water and bring it to a boil.



2 Add bag of **SOUP** contents to **SECOND POT**. Bring to boil and turn down to a simmer.



3 Time to **COOK THE NOODLES!** Gently **SEPARATE** noodles so that they do not stick or clump together when boiling.



4 Once the first pot of water is **BOILING**, **ADD NOODLES**.



5 Stir with chopsticks to **MAKE SURE NOODLES ARE SEPARATED**.



6 After noodles are done, **POUR INTO STRAINER** and shake out as much water as possible.



7 Place noodles into **BOWL**.



8 Add hot **SOUP** to noodles.



9 Stir noodles in hot soup to distribute evenly.



10 Add toppings & **ENJOY!** Toppings can be warmed up or added cold.



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*ABOVE IS AN EXAMPLE PICTURE OF TOPPING PLACEMENT. TOPPINGS WILL VARY DEPENDING ON TYPE OF RAMEN PURCHASED.

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