

untagged, needs pic, incomplete



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Karaage Ramen

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Ingredients

Sublist 1

- Mensu concentrate for approx. 3 1/2 cups broth (store bought or homemade)
- 4 green onions
- 1 green bell pepper
- 1 red bell pepper
- 1 tsp sriracha
- 2 packs frozen udon
- 1 recipe of Karaage chicken

Method

1. Dilute mensu concentrate with appropriate amount of water in medium saucepot. Add sriracha
2. Slice peppers in 1cm strips. Add to mensu.
3. Prepare green onion by slicing into thin rounds. Add white parts only to mensu.
4. Simmer over medium heat for 30 minutes.
5. When broth is done, cook udon briefly in separate pot of boiling water. Drain and add to mensu.
6. Top with Karaage and green onion.

Notes

For next time, use good ramen noodle instead of udon. Cut peppers in 5mm slices and try reducing cooking time. Notes for next time: yellow onion instead of green onion. 1 red pepper only, cut much thinner, cook less. Cut 1 cup of soup. Notes: small green bell pepper, reduced broth by 1 cup, 1/4 small yellow onion instead of green, 150g dried noodles.

Inspired by: Domo's karaage ramen. We are using Justonecookbook's recipes for Karaage and mensu:
<https://www.justonecookbook.com/karaage/>
<https://www.justonecookbook.com/mentsuyu-noodle-soup-base/>

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