

untagged, needs pic, incomplete



This recipe is tagged as incomplete, use at your own risk!

Karaage Ramen

Date added: 2024/92/25

Ingredients

Sublist 1

- Mensu concentrate for approx. 2 1/3 cups broth (store bought or homemade)
- 1/4 yellow onion
- 1 green or red bell pepper
- 1 tsp sriracha
- 250g dried ramen
- 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 onion by slicing into thin half rounds. Add to mensu.
4. Simmer over medium heat for 20 minutes.
5. When broth is done, cook ramen briefly in separate pot of boiling water. Drain and add to mensu.
6. Top with Karaage.

Notes

we think we need more broth

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/>

From:
<https://wiki.cookiemountain.org/> - **Recipe Book**

Permanent link:
https://wiki.cookiemountain.org/doku.php?id=recipes:karaage_ramen&rev=1733971284

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