

*Shoyu means soy sauce in Japanese. A bowl of shoyu ramen consists of a vegetable or chicken foundation with plenty of soy sauce added. The result is a soup that's tangy, salty, and savory, while still being light on the palate.*



**SERVING**  
1 PERSON



**PREP**  
15 MINUTES



**COOK**  
10 MINUTES



**DIFFICULTY**  
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## Ingredients

### Noodles

- 1 pack Muso of Japan's Organic Ramen or 4 oz of Ramen Noodles of your choice
- 1 pack Seasoning
- 2 cups Water

### Toppings

- 1/3 cup Bean Sprouts
- 1/4 cup Green Onions
- 1 Soft Boiled Egg
- 1 sheet of Nori
- Chili Oil
- Japanese Chili Pepper Spice

## Noodles

- 1 Boil the water in a small pot. Drop in ramen noodles and stir to loosen. Cook for 4 minutes, then remove from heat.
- 2 Stir in package seasoning. Alternatively, you can make your own shoyu broth by following the directions on the Broth Technique Card.
- 3 If you're using your own broth instead of the seasoning pack, use a strainer to remove any water from the noodles once they're cooked. Then, drop noodles into broth to avoid dilution.

## Toppings

- 1 Top with bean sprouts, green onions, a soft boiled egg, and Nori according to the preparations listed on the Toppings Card.
- 2 If you're feeling spicy, up your ramen game with some chili oil and pepper.
- 3 Ramen should be eaten quickly, while it's steaming hot, so consume immediately after preparation for best taste.