



CRISPY CHICKEN RAMEN SALAD

by Chef David Cocker

USING: REUVEN FULLY COOKED KARAAGE

Prep & Cook Time: 15 minutes

Servings: 4-5

INGREDIENTS

1 fl oz (29 ml) ginger miso dressing
1 fl oz (29 ml) sweet hot chili sauce
1 egg, soft boiled (jammy)
2.5 oz (71 g) carrot, shredded
1 tbsp (15 ml) cilantro, chopped
1 tbsp (15 ml) mint, finely chopped
2.1 oz (60 g) cucumber, thinly sliced
6 pcs (120 g) Reuven Fully Cooked Karaage
(Product Code 10610)
1 tsp (5 ml) sesame seeds, toasted
1 cup (25 g) baby arugula
1 oz (28 g) edamame beans
4 oz (113 g) Cantonese noodles, cooked

PREPARATION

Prepare Reuven Fully Cooked Karaage according to package instructions and set aside.

Ramen Salad:

In a large stainless steel bowl add cooked, cooled noodles with ginger miso and sweet chili sauce. Add in carrot, cucumber, arugula, edamame and half of sesame seeds, mint and cilantro. Add prepared Karaage to the bowl and toss to incorporate.

Assembly:

Plate up Salad.
Cut egg in half and place on top of the salad.
Garnish with remaining cilantro, mint and sesame seeds.



For more information regarding the full line of Reuven products, visit our website at www.reuven.com or call 416.929.4196.