

**Sunny Fresh**[®]
EGGS OVERLY EASY

Ramen Bowl

Yield: 18 Bowls

INGREDIENTS:

36 cups broth, chicken
1 ¼ cups Bonito flakes
4 ½ Tbsp Sambal
18 cups Cantonese noodles, cooked
18 **Sunny Fresh[®] Hard Cooked Egg 50038**
4 ½ cups mushrooms, shitake, sliced
and sautéed



MORE OPTIONS:

Any of Sunny Fresh hard cooked products

4 ½ cup bok choy, mini, quartered and
blanched
2 ¼ cups peppers, mini red, sliced thin
1 ¼ cups cilantro, sprigs

PREPARATION:

- 1 Put broth, bonito flakes and sambal in a 3 qt. pot, place on stove and bring to a boil. Let simmer for 10 minutes.
- 2 Divide next 5 ingredients into 18 bowls, pour hot broth over the top and garnish with cilantro sprigs.

Request samples today at www.sunnyfresh.com/contact-us.

