

DORITOS® FLAMIN' HOT® Limón Ramen

INGREDIENTS

2 large eggs

4 **tbsp** soy sauce

4 **tbsp** water

3 **tbsp** mirin

1 ½ **tsp** sugar

14 **divided** DORITOS® FLAMIN' HOT® Limón Flavored Tortilla Chips

2 **packages** chicken-flavored instant ramen noodles

2 green onions, white and green parts, thinly sliced on the bias

4 **slices** fishcake

1/2 **cup** corn kernels

2 **sheets of** nori

HOW TO MAKE

DIRECTIONS

Bring a small pot of water to a boil.

Carefully lower the eggs into the water and boil for six minutes.

While the eggs cook, fill a small bowl with ice and water.

When the timer goes off, shock the eggs in an ice bath to stop the cooking.

Once eggs are cool, peel them, then set aside.

Drain the water from the pot, then in the same pot, combine the soy sauce, water, mirin, sugar and eight chips.

Bring the mixture to a boil, then cool.

Add the liquid from the pot into a container, then place the peeled eggs into the container, and let them marinate overnight in the refrigerator. Set the small pot to the side.

In a medium sized saucepan bring four cups of water to a boil. Once the water is boiling add two ramen flavor packets and six chips to the saucepan.

Continue cooking until the mixture begins to take on the reddish hue, then strain the chips by pouring the mixture through a sieve into the small pot.

Add the noodle packets and continue cooking for approximately two minutes, or until the noodles have reached your desired chewiness.

Serve the broth and noodles into two bowls. Half the soft-boiled eggs, and top each bowl of ramen with the halved eggs, sliced green onions, fish cakes, corn, and nori.



PREP
TIME

20min



COOK
TIME

10min



SERVES

2

PRODUCT

