

Italian-Style Tomato Ramen

Ingredients	Amount
Garlic, minced	1-2 pieces
Olive Oil	1 Tbsp
Canned Tomato	150g (5.3oz.)
Ketchup	2 Tbsp
Bonito Stock	1 Tbsp
Salt	to taste
Pepper	to taste
Chicken Broth	237ml
Ramen Noodles, cooked	1 serving

Toppings

Thyme, shredded	to taste
Parmesan Powder Cheese	to taste
Basil	optional
Baguette	optional



Method of Preparation

1. Stir fry garlic with olive oil. Sauté for 1-2 minutes then add canned tomato.
2. Add ketchup, bonito stock, salt, pepper and chicken broth.
3. Put boiled ramen noodles on plate and pour the mixture on top.
4. To finish, sprinkle the noodles with thyme and parmesan powder cheese.
5. Add basil and serve with baguette if desired.



Created by:

Sozai Banzai

1089 East Gold Road, Arlington Heights, IL 60005

Phone: 847-758-7328