

Ramen Noodle Bowl with Egg (LR1541)

HACCP Process: Process 2: Same day service
 Allergens: Contains Egg, Soy, Wheat;
 Meal Contribution: 1 Non-WGR, 1 Meat/MA
 Number of Servings: 23.00 Serving Size: 1 Serving
 Moisture gain/loss%: 0.0000 Yield: 5 pound, 8 ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$4.9801 Cost Per Serving: \$0.2165

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Ingredient	Quantity
1					Ramen Noodle with Miso Broth LI100480	1 Bag
2	5825	Hard Boiled Egg, 12/12 count , As Purchased	23 Each	4.9801	Hard Boiled Egg, 12/12 count LI100324	23 Each

Tips/Comments

- 23 servings per 1 bag noodle+1 packet miso
230 servings per case

Pre-Preparation Instructions

- Thaw noodles prior to cooking.

Preparation Instructions

- Thaw ramen noddles in refrigerator 24 hours.

Once completely thawed, place in boiling water for 30 seconds to 1 minute. Drain.

Mix entire miso packet into 1 gallon of water until dissolved.

1 serving=1/2 cup noodles + 5 fl oz of miso broth+1 hard boiled egg.

First, portion 1/2 cup noodles into bowl, then pour 5 fl oz of miso broth over noodles. Top with whole hard boiled egg cut in half. Serve bowl with chicken egg roll.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Hot Holding	135.00	Discard the food if it cannot be determined how long the food temperature was below 135 °F
Reheat	Reheating	165.00	Continue reheating/heating food if the internal temperature does not reach the required temperature
Cook	Cooking	165.00	Continue cooking food until the internal temperature reaches the required temperature.

Nutritional Information

	Fat	SFat	Carb	Protein	Sugar
% of Calories	27.22	10.81	45.48	20.54	3.638

Nutrients per 100 g

Calories (Kcal)	Fat (g)	Sfat (g)	TFat (g)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugars (g)	Pro (g)	Fe (mg)	Ca (mg)	A,IU	VitC (mg)	Mois (g)	Ash (g)
185.627	5.614	2.228	0	175.109	636.298	21.103	0.77	1.688	9.531	1.654	26.14	276.488	0	(M)	(M)

Nutrients per serving (108.504 g)

Calories (Kcal)	Fat (g)	Sfat (g)	TFat (g)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugars (g)	Pro (g)	Fe (mg)	Ca (mg)	A,IU	VitC (mg)	Mois (g)	Ash (g)
201.413	6.091	2.418	0	190	690.409	22.898	0.836	1.832	10.341	1.795	28.363	300	0	(M)	(M)

(M) Indicates missing nutrient values.