



PREP
TIME

20min



COOK
TIME

10min



SERVES

2

PRODUCT



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.