

Hiyashi Chuka Noodles

Jacob · 28/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

2

Description

This is a common cold noodle salad in Japan and always great to eat when the weather is hot Enjoy

Ingredients

- - 3 tablespoons soy sauce - 2 tablespoons white sugar - 3 tablespoons white vinegar - 5 tablespoons chicken stock - 1 teaspoon sesame oil - ½ teaspoon chili oil (Optional) - 2 (3 ounce) packages ramen noodles - 1 egg
- beaten - ½ cucumber
- julienned - 1 carrot
- grated - 1 slice cooked ham
- cut into thin strips - ¼ sheet nori
- cut into thin slices - 1 tablespoon hot Chinese mustard (Optional)

Instructions

1. Mix the soy sauce
2. sugar
3. vinegar
4. chicken stock
5. sesame oil
6. and chili oil together in a small bowl
7. and stir until the sugar dissolves. Set aside. Bring a saucepan of water to a boil. Add the ramen noodles and cook for 2 minutes. Drain immediately
8. and refrigerate noodles until cold. Meanwhile
9. heat a small nonstick skillet over medium heat. Pour in the beaten egg and tilt the pan to thinly coat the bottom with egg. When firm
10. fold the egg in half and remove from the pan. Slice into thin strips. To serve
11. place cold noodles on serving plates. Top with separate piles of egg
12. cucumber
13. carrot
14. and ham. Pour the sauce over the top and sprinkle with crumbled nori. Serve with a touch of hot mustard on the side.