

Seafood Ramen (Prawn)

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1. Wash and dry the vegetables and prawns. Slice the scallion. Transfer 1/2 of canned corn to a small bowl, set aside.
 2. Make the seafood broth, peel and devein the prawn, reserve all shells.
 3. In a medium pot, heat 1 Tablespoon of olive oil on medium heat, add the reserved prawn shells. Stir for 3 minutes.
 4. Add 3 cups water, prawns and 3 Tablespoons of Ramen Soup Base to the pot. Simmer low heat for 20 minutes.
 5. After 20 minutes, strain the broth into the measuring cup, recover the water that was evaporated from broth cooking step. Total amount of broth should be 3 cups. Add lost water. Discard all prawn shells but save all prawns to use as a topping. Cover the container to keep broth warm.
 6. Fill a medium pot with water, bring the high heat to boil, add noodles. cook 3-4 minutes, or until tender.
- * See [How to cook ramen noodles](#)
7. Drain thoroughly, shake the strainer to remove moisture from the noodle as much as you can.
 6. Fill the bowls with the broth and transfer the noodle. Topped with the cooked prawn, scallion, corn & seaweed snacks.

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