



Turkey & Ramen Bowls

Yield: 10 servings

Ingredients:

20 ounces JENNIE-O[®] L'Attitudes New World Shredded Turkey
Kosher salt and freshly ground black pepper, to taste
¼ cup unsalted butter
2 tablespoons + 2 teaspoons sesame oil
2 tablespoons + 2 teaspoons fresh ginger, minced
¼ cup fresh garlic, minced
¾ cup low sodium soy sauce
½ cup mirin
16 cups chicken stock
4 ounces dried shitake mushrooms (or ½ cup fresh)
6 teaspoons sea salt, as needed, to taste
10 large eggs
2 cups scallions, sliced

Directions:

1. Make the ramen broth: Heat the oil in a large pot over medium heat, until shimmering.
2. Add the garlic and ginger, and cook for a few minutes until softened.
3. Add the soy sauce and mirin, and stir to combine.
4. Cook for another minute. Add the stock and shredded turkey, cover, and bring to a boil.
5. Remove the lid, and let simmer uncovered for 5 minutes, and then add the dried mushrooms.
6. Simmer gently for another 10 minutes, then season with salt, to taste.
7. Make the soft-boiled eggs: Fill a pot with enough water to cover the eggs, and bring to a boil.
8. Gently lower the eggs into the boiling water, and let simmer for 7 to 8 minutes.
9. Meanwhile, fill a large bowl with ice water.
10. When the time finishes, transfer the eggs to the ice bath to stop the cooking process. Wait at least 5 minutes, or until cool enough to handle, then carefully peel away the shell and slice in half, lengthwise. Set aside until ready to serve.
11. Assembly: Chop the scallions and jalapeno.
12. Cook ramen according to package directions.
13. Add the ramen broth mixture.
14. Top with fresh scallions, jalapeno and soft boiled egg.

Recipe and photo courtesy of Jennie-O