

Japanese Style “Halal” Ramen Noodles

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-hibachi-chicken-and-steak-recipe>

Ingredients:

- 3 tablespoons olive oil
- 1 tablespoon ginger
- 1 leek
- 1 bunch spring onions
- 1 onions
- 2 pounds chicken wings
- 1 packet chicken stock
- 2 ounces dried seaweed
- salt – to taste
- 1 teaspoon msg this is not a complete necessity but it does give you a very nice Umami flavor. If you want to read more about why, is...
- 12 cups water
- mushrooms – dried & presoaked or fresh and lightly sautéed
- sesame seed oil
- garlic /Ginger
- 1/2 cup soy sauce
- 1/2 cup rice vinegar Recipes call for Mirin which contains alcohol, rice vinegar or white vinegar, and sugar works as a substitute
- 4 teaspoons sugar
- steak finely sliced
- 6 eggs
- green onion – chopped finely
- sesame seeds – Roasted and powdered
- garlic Whole, – finely chopped and sautéed in butter

Nutrition:

1. Calories: 880 calories

2. Carbohydrate: 21 grams
3. Cholesterol: 490 milligrams
4. Fat: 61 grams
5. Fiber: 3 grams
6. Protein: 63 grams
7. SaturatedFat: 14 grams
8. Sodium: 3050 milligrams
9. Sugar: 9 grams

Thank you for visiting our website. Hope you enjoy Japanese Style “Halal” Ramen Noodles above. You can see more 19 japanese hibachi chicken and steak recipe Unleash your inner chef! to get more great cooking ideas.