



10 Minute Laksa Ramen

Singapore meets Japan in this 10 minute Laksa ramen. Featuring bold flavors of Homiah’s Laksa Spice Kit paired with Sun Noodle’s Kaedama Ramen noodles for a speedy and soul-satisfying meal!

Made in partnership with Homiah and Sun Noodle—pioneers in crafting Asian culinary essentials that effortlessly enhance your kitchen experience. Discover the simplicity of Southeast Asian spice perfection with Homiah’s all-in-one kits and delve into ramen excellence with Sun Noodle for all your signature craft ramen needs.

<p>10 MINUTES</p>	<p>2 SERVINGS</p>
<p>4 INGREDIENTS</p>	<p>🌶️🌶️🌶️🌶️ SPICE LEVEL</p>

10 Minute Laksa Ramen

INGREDIENTS

- 1 Homiah Singaporean Laksa Kit
- 1 $\frac{3}{4}$ cup water
- $\frac{1}{2}$ cup coconut milk
- 1 pack of Sun Noodle Kaedama Ramen
- Optional: Toppings
 - Soft boiled eggs
 - Shrimp
 - Fish cake
 - Chopped green onion
 - Seaweed
 - Homiah Sambal Chili Crunch

DIRECTIONS

1. Pour water into a medium pot and bring to a boil over medium-high heat. Add 1 Homiah Singaporean Laksa Kit. Simmer for 10 minutes.
2. While the broth is simmering, bring a separate pot of water to a boil, and add in the ramen noodles to boil for 2 minutes, stirring gently to prevent the noodles from sticking.
3. When the broth is done simmering, add in the coconut milk, stir until well combined, bring it to a simmer, and then take it off the heat.
4. To serve, transfer the noodles into 2 bowls, and ladle the soup over the prepared bowls. Arrange the toppings on top of the noodles. Enjoy!



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