



Yuzu Sriracha  
Chicken Ramen made with  
MINOR'S® Classical Reductions™  
Reduced Chicken Stock

*To the Craft™*

**FLAVOR-BUILDING BROTH BOWLS**

Offer hearty bowls that satisfy tastes and appetites with a flavorful foundation and add-ins that celebrate your personal style.



## INSPIRATION STEP BY STEP

Mix and match ingredient combinations with rich, authentic reduced stocks for savory broth bowls brimming with flavor.

### STEP 1: BROTH

#### MINOR'S® Classical Reductions™ Reduced Stocks

Create broths simply with reductions that are made with real stock and slow-simmered to deliver scratch-like performance, rich savory flavor and velvety texture.



Brown



Chicken



Vegetable

- ▶ Made with Recognizable Ingredients
- ▶ No Preservatives
- ▶ No Artificial Colors\*
- ▶ Gluten Free

\*When applicable, colors are added from natural sources.



**½ CUP REDUCED STOCK TO 2 QT. WATER YIELDS 2¼ QT.**

### STEP 2: FLAVOR

#### MINOR'S® Flavor Concentrates + ingredient complements

Add bold flavor instantly with savory ingredient blends that easily complement a variety of flavor combinations.



Ancho Flavor Concentrate + cumin, tomato juice, scallion



Herb de Provence Flavor Concentrate + mushroom, thyme, butter



Chipotle Flavor Concentrate + cinnamon, grated dark chocolate, oregano



Masala Curry Flavor Concentrate + coconut milk, ginger, fish sauce



Cilantro Lime Flavor Concentrate + avocado, green chilies



Roasted Garlic Flavor Concentrate + potato, chives, cream



Fire Roasted Poblano Flavor Concentrate + hominy, coriander, tomatillo

### STEP 3: NOODLES & GRAINS

Layer in texture and substance using what you have on hand.

- Unique pasta shapes
- Veggie noodles
- Ramen or Lo mein noodles
- Wild rice
- Ancient grains

### STEP 4: PROTEIN

Satisfy customers with hearty proteins that play to their preferences.

- Beef brisket
- Braised pork belly
- Shredded chicken
- Soft boiled egg
- Plant-based (tempeh, seitan, tofu, jackfruit)

### STEP 5: GARNISH

Finish each bowl with additions that pop visually and with each bite.

- Hearty greens
- Roasted nuts
- Caramelized onions
- Scallions
- Toasted seeds

Start building your signature bowls by contacting a MINOR'S® chef at 1.800.243.8822.



 **MINOR'S**  
TRUSTED BY CHEFS®