

IIKO AT-HOME VARIETY PACK

Cooking Instructions:
Serves 6 portions
2 x Original Mazesoba
2 x Cheese Mazesoba
2 x XO Mazesoba



Original Mazesoba

1. Put signature sauce into microwavable bowl and heat for 30 seconds.
2. Cook noodles in boiling water for 4 minutes. If you prefer a firmer texture, cook for 3 minutes.
3. While noodles are boiling, cut up chashu to desired size. Sear in a pan to reheat or use a blowtorch to add smokiness.
4. Drain cooked noodles and put into the bowl with sauce.
5. Add chashu and other toppings. (Optional) Add an egg cooked your way.
6. Your mazesoba is now ready! Add 2 swirls of chilli oil and kombu vinegar or adjust to taste. 'Maze' or mix everything before enjoying.

Variations:

To prepare a **Cheese Mazesoba**, simply add cheese when adding toppings in Step 5.

To prepare an **XO Piggy Mazesoba**, simply follow the steps above and replace sauce with XO sauce in Step 1 and add cheese with toppings in Step 6.

Visit www.mazesoba.com.au or follow @iikomazesoba to see more recipes that may inspire you.