



Loaded Bacon Mashed Potato Egg Roll

66909 – TWIN MARQUIS® 32 oz Egg Roll Wrappers

INGREDIENTS	AMOUNT	MEASURE
TWIN MARQUIS® 32 oz Egg Roll Wrappers	8 pc	8 pc
Mashed Potatoes	23 oz	2 cups
Bacon	4 oz	½ cup
Green Onion	.04 oz	2
Garlic powder, Onion Powder		½ tsp
Cheddar Cheese	8 oz	1 cup
Sour Cream	4 oz	½ cup
Powdered Ranch Dressing Mix		½ tsp

PROCEDURES/PREPARATION

- 1. Thaw** TWIN MARQUIS® Wrappers, according to package instructions.
- 2. Combine** cooled mashed potatoes, with remaining ingredients in a large bowl
- 3. Lay** each wrapper out with corner pointing towards you, dab water around the edge of the skin. Put potato filling in the center of each wrapper
- 4. Fold** the sides and roll the wrapper tightly. Dab water on corner tip to secure.
- 5. Deep Fry** for 3-3.5 minutes (Internal temps should reach 165°F)





Chicken Udon Noodle Soup

66930 – TWIN MARQUIS® Udon Noodles

INGREDIENTS	AMOUNT
TWIN MARQUIS® Udon Noodles	2 bags
Chicken Stock	3 Gallons
Chicken, Cooked and Shredded	6 lbs
Ginger	¾ cup
Mushrooms	2 qts
Scallions	1 ½ cup

PROCEDURES/PREPARATION

- 1. Thaw** TWIN MARQUIS® Udon Noodles in the refrigerator for 48 hours.
- 2. Bring** chicken stock, cooked and shredded chicken, and ginger to a boil in a large stock pot over medium high heat.
- 3. Stir** in sliced mushrooms and reduce heat to a simmer and continue to cook for another 3-5 minutes. Hold hot for service.
- 4. Bring** water to a boil in another large stock pot. Add thawed TWIN MARQUIS® Udon Noodles into the boiling water. Stir and boil for 5-6 minutes. Remove and drain noodles. (Internal temps should reach 165°F)
- 5. Portion** 2 1/2 ounces of cooked noodles into serving bowls. Ladle 16 ounces of soup broth and chicken to cover noodles, garnish with sliced scallions and serve





Yakisoba Noodle Salad

66932 – TWIN MARQUIS® Yakisoba Noodles

69145 – MINH® Less Sodium Teriyaki Sauce

INGREDIENTS

TWIN MARQUIS® Yakisoba Noodles

MINH® Less Sodium Teriyaki Sauce

Soy Sauce

Lemonade

Sesame Oil

Red Bell Pepper

Red Cabbage

Carrots

Basil, Cilantro, Mint

AMOUNT

1 bag

4 cups

2 cups

2 cups

½ cup

6 cups

12 cups

2 cups

1 cup each



PROCEDURES/PREPARATION

1. Thaw TWIN MARQUIS® Yakisoba Noodles and MINH® Less Sodium Teriyaki Sauce according to package instructions.

2. Prepare TWIN MARQUIS® Yakisoba Noodles in boiling water according to package instructions. Drain and rinse with cold water. (Internal temps should reach 165°F)

3. Whisk together the MINH® Less Sodium Teriyaki Sauce, soy sauce and lemonade. Set aside.

4. In a large bowl combine the noodles, red pepper, cabbage, carrots, basil, cilantro, and mint (if using) until completely incorporated.

5. Add dressing and mix until ingredients are evenly coated. Cover and refrigerate until ready to serve.



Vegetable Lo Mein

66939 – TWIN MARQUIS® LoMein Noodles

69145 – MINH® Less Sodium Teriyaki Sauce



INGREDIENTS

TWIN MARQUIS® LoMein Noodles

MINH® Less Sodium Teriyaki Sauce

Ginger

Garlic

Sesame Oil

White Cabbage

Soy Sauce

Carrots

Green Onion

AMOUNT

1 bag

1 1/2 cups

¼ cups

¼ cups

½ cup

8 cups

½ cups

6 cups

1 cup

PROCEDURES/PREPARATION

- 1. Thaw** TWIN MARQUIS® LoMein Noodles and MINH® Less Sodium Teriyaki Szechwan Sauce according to package instructions.
- 2. Prepare** TWIN MARQUIS® LoMein Noodles in boiling water according to package instructions. (Internal temps should reach 165°F)
- 3. Heat** sesame oil in a 12-14" Wok or sauté pan over medium high heat. Add garlic and ginger and sauté 1-2 minutes.
- 4. Stir** in the cabbage, carrots, MINH® Less Sodium Teriyaki Sauce, and soy sauce. Cook over medium heat for 4-6 minutes until the vegetables are tender or the internal temperature reaches 165°F.
- 5. Garnish** with green onions and serve.



Seared Tuna on Yakisoba Noodles

66932 – TWIN MARQUIS® Yakisoba Noodles

69145 – MINH® Less Sodium Teriyaki Sauce

INGREDIENTS

AMOUNT

TWIN MARQUIS® LoMein Noodles

1 bag

MINH® Less Sodium Teriyaki Sauce

1 1/2 cups

Tuna, Seared

8 oz

Garlic

¼ cups

Sesame Oil

½ cup

White Cabbage

8 cups

Carrots

6 cups

Green Onion

1 cup

PROCEDURES/PREPARATION

- 1. Thaw** TWIN MARQUIS® LoMein Noodles and MINH® Less Sodium Teriyaki Sauce according to package instructions. Cook noodles as prep instruction indicate. (Internal temps should reach 165°F)
- 2. Toss** the noodles, sauce and vegetables together until evenly coated. Set aside.
- 3. Grill** tuna. (Internal temps should reach 125°F)
- 4. Place** noodle salad on a plate and top with tuna.





Chicken Ramen

66940 – TWIN MARQUIS® Ramen Noodles

INGREDIENTS	AMOUNT
TWIN MARQUIS® Ramen Noodles	10 bag
Chicken Broth	2.5 pts
Ginger	2 tsp
Soy Sauce	2 tbsp
Chicken Breast	2.5 lb
Egg, Hard Boiled	5 each
Preferred Vegetables	2 cups each
Green Onion	Garnished

PROCEDURES/PREPARATION

- 1. Thaw** TWIN MARQUIS® Ramen Noodles and MINH® Less Sodium Teriyaki Sauce according to package instructions. Cook noodles as prep instructions indicate.
- 2. Bring** Chicken broth, soy sauce, and ginger to a boil in a large stock pot over medium high heat. Maintain a boil.
- 3. Prepare** TWIN MARQUIS® Ramen Noodles. (Internal temps should reach 165°F)
- 4. Place** prepared noodles in a bowl. Top with ¼ lb of prepared and sliced chicken breast and ½ hard boil egg.
- 5. Ladle** in broth and top with 3-6 of the suggested vegetable toppings and serve.