

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Subarashii Kudamono Ramen-Dried Asian Pear Snack Mix

Ingredients

2- 3 oz. packages ramen noodles, seasoning packet removed
3 cups rice squares cereal
3 cups rice flakes cereal
1 cup roasted and salted peanuts
3 Tbsp. butter, melted
3 Tbsp. peanut oil
1 Tbsp. sriracha
2 Tbsp. worcestershire sauce
½ Tbsp. five spice powder
1 tsp. salt
1½ cups Subarashii Kudamono Dried Asian Pears, chopped

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Directions

Preheat oven to 350 degrees.

In a large bowl, break ramen noodles into bite-sized pieces. Add cereals and peanuts and mix to combine.

In a small bowl, combine the butter, peanut oil, sriracha, worcestershire, five spice powder and salt. Whisk well. Pour mixture over ramen noodle mix and stir until all pieces are coated. Spread mixture onto a baking sheet. Bake for 10-20 minutes or until lightly browned and crunchy, stirring occasionally.

Stir in dried pears and allow mixture to cool. Store in an airtight container. Serves 8 to 10.

- Chef Leslie

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