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Prairie Noodle Shop comes home to MacEwan
Local ramen house launches Prairie Outpost in MacEwan University’s City Centre Market

Prairie Noodle Shop, the popular former pop-up, is bringing its locally-developed, homemade noodle bowl concept to MacEwan University’s City Centre Market this semester. Prairie Outpost will open in MacEwan Food Service’s Taste location on February 6 and will feature its own unique menu of udon noodle bowls.

“We pride ourselves in making original dishes for customers and have put together a brand new line of udon soup noodles with the MacEwan community in mind,” says Prairie Noodle Shop co-founder and media manager Arden Tse. “Although the recipes are new, our freshly made soups with locally sourced, quality ingredients will remain the same.”

Although Prairie Noodle Shop typically features ramen in its dishes, Tse says they decided to go with the heartier, udon noodle for their latest menu. “Udon is a noodle that holds well in hot soup – ramen is more delicate and tends to break down quickly if it’s not eaten right away,” he explains. “The ramen concepts of quality ingredients carry over well to other soup noodles and we think this is a hearty and economical choice for MacEwan students.”

Launching Prairie Outpost in Building 6 will be a kind of homecoming for the Prairie Noodle Shop team. Tse, along with co-founders Terry Wong, Craig Milne, Jeff Morton and Ryan Heit, tested their first ramen bowl at a pop-up hosted by the Get Cooking school, located on the university campus, in 2014. They opened a brick and mortar location in 2015, and Prairie outpost will be their first satellite location.

“It’s quite a nostalgic honour for us, as this is where we got our start and we’re big believers in supporting those who have supported us,” says Tse.

The MacEwan Food Services Taste location, where Prairie Outpost will live, is designed to rotate various food concepts. Last semester, Jack’s Burger Shack took over the space, and since then Taste has held pop-ups featuring Filistix and Towers Pub. Hospitality Services coordinator Susan Cooper says Prairie Outpost will also continue Taste’s tradition of using herbs grown in MacEwan’s own Tower Gardens and Urban Cultivators.

“The dishes at Prairie Outpost—developed by executive chef, Eric Hanson, the 2016 Gold Medal Plate winner—are exactly the quality of food MacEwan food services wants to feature on campus,” she says.

For more information of Prairie Noodle shop, visit their website. To check out more MacEwan Eats, click here.

Founded in 1971, MacEwan University inspires its students with a powerful combination of academic excellence and personal learning experiences. Offering more than 65 programs including undergraduate degrees, applied degrees, diplomas, certificates, continuing education and corporate training, the university provides a transformative education in a creative, collaborative and supportive learning environment where creativity and innovation thrive. Located in Edmonton, Alberta Canada, MacEwan University offers a unique student experience that opens up diverse pathways for achievement and growth.

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