



Bangkok Chicken Ramen Noodle Bowl

Yield: serves 5 (8 oz bowls)

*Indicates items from National Food Group

Ingredients

15 oz	<i>#606489 Boneless Skinless Chicken Thighs</i>
7.5 oz	<i>#607472 Ramen Noodles, cooked</i>
¾ cup	<i>#603836 Tonkatsu Ramen Broth</i>
2 tbs	<i>#608629 Sriracha Chili Sauce</i>
1 tbs	<i>#612579 Canola Oil</i>
4 oz	<i>#604092 Sugar Snap Peas</i>
2 oz	<i>#603796 Red Bell Pepper Strips</i>
2 oz	<i>#603794 Yellow Bell Pepper Strips</i>
2 tbs	minced garlic
2 tbs	minced ginger
1.5 oz	green onion, sliced
2.5 oz	carrots, shredded
4 oz	red cabbage, shredded

Preparation

- 1) Whisk Together broth and sriracha chili sauce and bring to a boil, keep warm.
- 2) Boil 2.5 quarts of water, add ramen noodles for 30 seconds to reheat.
- 3) In wok or large skillet, add oil and heat until it begins to smoke. Swirl pan to coat. /
Add garlic, ginger and green onions, cook for 15 seconds.
- 4) Cut thawed chicken thigh meat into 1-by-¼-inch slices. Add chicken to skillet and cook half way.
- 5) Add carrots, bell peppers, sugar snap peas and cabbage. Add ramen noodles and cook all together for 1-2 minutes.
- 6) Add reserved broth to pan. Portion into noodle bowls.