



## Slow Foods Fast: Korean Hot Chicken Ramen

Yield: serves 1 bowl

\*Indicates items from National Food Group

### Ingredients

1 T	* <i>Bibimbap Sauce</i>
1 T	* <i>Ssamjang Sauce</i>
1 ½ t	* <i>Bulgogi Marinade</i>
1 ½ t	* <i>Korean Bean Soup</i>
1 or 2	* <i>Fried Chicken Pieces (multiple SKUs)</i>
4 oz	* <i>Tonkatsu Ramen Broth</i>
6 oz	* <i>Precooked Ramen</i>
3 oz	* <i>Mixed Veggies (multiple SKUs)</i>

Average time needed to make Korean Hot Chicken is **1 hour**.

National Food Group products will make this dish in **30 minutes**, with 100% yield and consistency.

### Preparation

- 1) Combine all sauces together and set aside.
- 2) Fry chicken to an internal temperature of 165°F. Toss chicken in above sauce.
- 3) Heat ramen broth and add noodles to heat and vegetables to heat.
- 4) Top ramen with chicken, garnish and serve.