



Bangkok Chicken Ramen Noodle Bowl

Yield: serves 5 (8 oz bowls)

Ingredients

15 oz	#606489 Boneless Skinless Chicken Thighs
7.5 oz	#607472 Ramen Noodles, cooked
$\frac{3}{4}$ c	#603836 Tonkatsu Ramen Broth
2 T	#608629 Sriracha Chili Sauce
1 T	#612579 Canola Oil
4 oz	#604092 Sugar Snap Peas
2 oz	#603796 Red Bell Pepper Strips
2 oz	#603794 Yellow Bell Pepper Strips
2 T	minced garlic
2 T	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- $\frac{1}{4}$ -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.