

# Katsu Chicken Ramen

## Ramen:

- ✓ 3 tbsp minced garlic
- ✓ 1 onion, finely chopped
- ✓ 1 ¼ tsp ginger
- ✓ 1 tsp red pepper flakes
- ✓ 8 cups chicken broth
- ✓ ¼ cup soy sauce
- ✓ ¼ cup white miso paste
- ✓ 3 tbsp gochujang
- ✓ 3 squares ramen noodles
- ✓ 4 cups spinach
- ✓ Soft boiled eggs and chili oil for serving

## Katsu Chicken:

- ✓ 4 chicken breasts, thin
- ✓ 1 cup bread crumbs
- ✓ 3 tbsp sesame seeds
- ✓ Salt to taste



Total Time: 30 minutes    Servings: 5

## Directions:

1. Heat a large Dutch oven over medium-high heat. Add the garlic, onion, ginger, and red pepper flakes. Cook, stirring occasionally, until caramelized, about 3 minutes. Pour in the broth, milk, and soy sauce, then whisk in the miso and chili paste. Reduce the heat to medium-low and simmer 10 minutes.
2. Meanwhile, make the Katsu. Place the Panko and sesame seeds in a shallow bowl. Season with salt. Dredge both sides of the chicken. Heat a few tablespoons of oil in a large skillet over medium-high. Add the chicken and cook until golden brown, 3-4 minutes. Flip the chicken and cook until golden brown on the other side, about 3-4 minutes.
3. To the soup, stir in the noodles and spinach. Let sit 5 minutes or until the noodles are soft.
4. Cut chicken in strips and serve on top of the ramen with eggs and chili oil.