

Chicken Hiyashi Chuka

with Fresh Ramen Noodles & Summer Vegetables

We love fresh ramen. The springy, tender noodles and endless array of toppings make Japanese soups delicious and exciting. But when the weather is warm, we don't always want a hot meal. That's why we're pleased to bring you our recipe for hiyashi chuka, a cool, broth-less ramen dish traditionally served in summertime. You'll top it with fresh tomatoes, corn, cool cucumbers and one of our signature summer spice blends.



Ingredients

- 2 Boneless, Skinless Chicken Breasts
- 12 Ounces Fresh Ramen Noodles
- 1 Ear of Corn
- 1 Persian Cucumber
- 1 Tomato
- 1 Ounce Arugula
- 3 Scallions

Knick Knacks

- 4 Tablespoons Soy Sauce
- 4 Tablespoons Rice Vinegar
- 1 Tablespoon Sugar
- 1 Teaspoon Sesame Oil
- 2 Teaspoons Hiyashi Chuka Blend

(Dried Seaweed, Ground Sansho Pepper, Orange Peel, Poppy Seeds, Cayenne Pepper & Black Sesame Seeds)

Makes 2 Servings

About 650 Calories Per Serving



1



Cook the chicken:

Heat a medium pot of salted water to boiling on high. Once boiling, add the chicken. Reduce the heat to medium-low and cook 12 to 15 minutes, or until cooked through. Transfer the cooked chicken to a plate or cutting board and set aside to cool. Wash and thoroughly rinse the pot. Refill the pot with water and add a **big pinch of salt**; heat to boiling on high.

2



Prepare the ingredients:

While the chicken cooks, wash and dry the fresh produce. To make the noodle sauce, in a medium bowl, combine the **sugar, sesame oil, ¾ of the rice vinegar, half the soy sauce and 1½ tablespoons of water**; stir until the sugar dissolves. Cut off and discard the roots of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Remove and discard the husks and silks of the corn. Cut the kernels off the cob; discard the cob. Cut off and discard the ends of the cucumber. Cut the cucumber in half lengthwise; scrape out and discard the seeds. Slice the cucumber lengthwise into ¼-inch strips; toss with **half the remaining rice vinegar**. Cut the tomato into wedges.

3



Dress the chicken:

When cool enough to handle, roughly chop the **cooked chicken** into large pieces. In a medium bowl, combine the **chopped chicken, white parts of the scallions, half the hiyashi chuka spice blend, the remaining soy sauce and remaining rice vinegar**. Set aside as you continue cooking.

4



Cook the noodles:

Add the **fresh ramen noodles** to the boiling water, stirring to separate the noodles. Cook, stirring occasionally, for exactly 90 seconds, until tender. Drain thoroughly and run under cold water to stop the cooking process.

5



Plate your dish:

Divide the **drained noodles** and **noodle sauce** between 2 dishes. Top with the **dressed chicken, corn, arugula, tomato and cucumber**. Garnish with the **green parts of the scallions** and the **remaining hiyashi chuka spice blend**. Enjoy!