July 18, 2021

**Spicy Korean Ramen**

6 cups chicken broth (or 6 cups water with 3 chicken-flavored ramen flavor packs)

2 cloves garlic, minced

1/2 tablespoon ginger (grated) or 1/2 teaspoon ginger (powdered)

1 tablespoon soy sauce

1/2 teaspoon sesame oil

3 green onions, chopped (or 1/4 medium yellow onion, chopped)

1 1/2 tablespoons gochujang

1/2 tablespoon gochugaru

9 ounce ramen noodles

4 soft-boiled eggs

Mix together everything, except the ramen and eggs.

Bring to a boil.

Add the ramen and cook for 3 minutes.

Serve with the eggs.