

Fiery Chicken Ramen with Creamy Garlic Sauce Is My Cozy Night In Go-To

Why This Ramen Is the Real Deal



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30 min

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INGREDIENTS

You'll Need

For the Chicken: 2 fresh chicken breasts, cut into bite-sized pieces 2 tablespoons soy sauce 1 tablespoon chili sauce (adjust based on your heat preference) 1 tablespoon honey:

DIRECTIONS

1. Step-by-: Step)
2. Marinate the : Chicken
3. In a bowl, I combine the soy sauce, chili sauce, and honey, then add the chicken pieces and toss to coat. I let this sit for at least 30 minutes, but if I've got time, I'll marinate it a couple hours in the fridge. The longer it sits, the deeper the flavor gets.
4. SautØ the Chicken
5. I heat olive oil in a large pot over medium heat and cook the marinated chicken for about 6-7 minutes. I let the edges caramelize slightly-it adds this wonderful seared flavor that takes everything up a notch. Once golden and cooked through, I transfer the chicken to a plate and set it aside.
6. Build the : Flavor Base
7. In the same pot, I add a little more oil if needed and toss in the minced garlic and paprika. I stir it around for about a minute, just until the garlic becomes fragrant and golden. This is when the kitchen starts to smell amazing.
8. Simmer the : Broth
9. I pour in the chicken broth and bring it to a gentle boil. Then I add the ramen noodles straight into the pot, cooking them according to package instructions (usually just 3-4 minutes). They soak up that garlicky broth beautifully.
10. Cream : It Up
11. Once the noodles are tender, I lower the heat and stir in the heavy cream. I let it simmer gently for about 5 minutes so the broth thickens and turns silky. If I want it even creamier, I'll add an extra splash of

cream or simmer it a bit longer.

12. Finish and : Serve
13. I return the chicken to the pot to warm it back up, give everything a taste, and season with salt and pepper if needed. Then I ladle the ramen into bowls, making sure everyone gets a good mix of noodles, broth, and chicken.
14. To finish, I top each bowl with a generous handful of sliced green onions for crunch and brightness. Sometimes I even add a soft-boiled egg or a sprinkle of sesame seeds if I'm feeling extra.
15. How I : Like to Serve It
16. This ramen is bold and filling on its own, but if I want to round out the meal, here are some simple sides that pair beautifully:
 17. Steamed or sautéed bok choy
 18. for a light, green side
 19. Pan-fried dumplings
 20. if I'm going all-in on comfort food
 21. Pickled veggies or kimchi
 22. for a tangy contrast
 23. A simple cucumber salad
 24. to cool things down
25. Tips : From My Kitchen

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