

Chicken Ramen

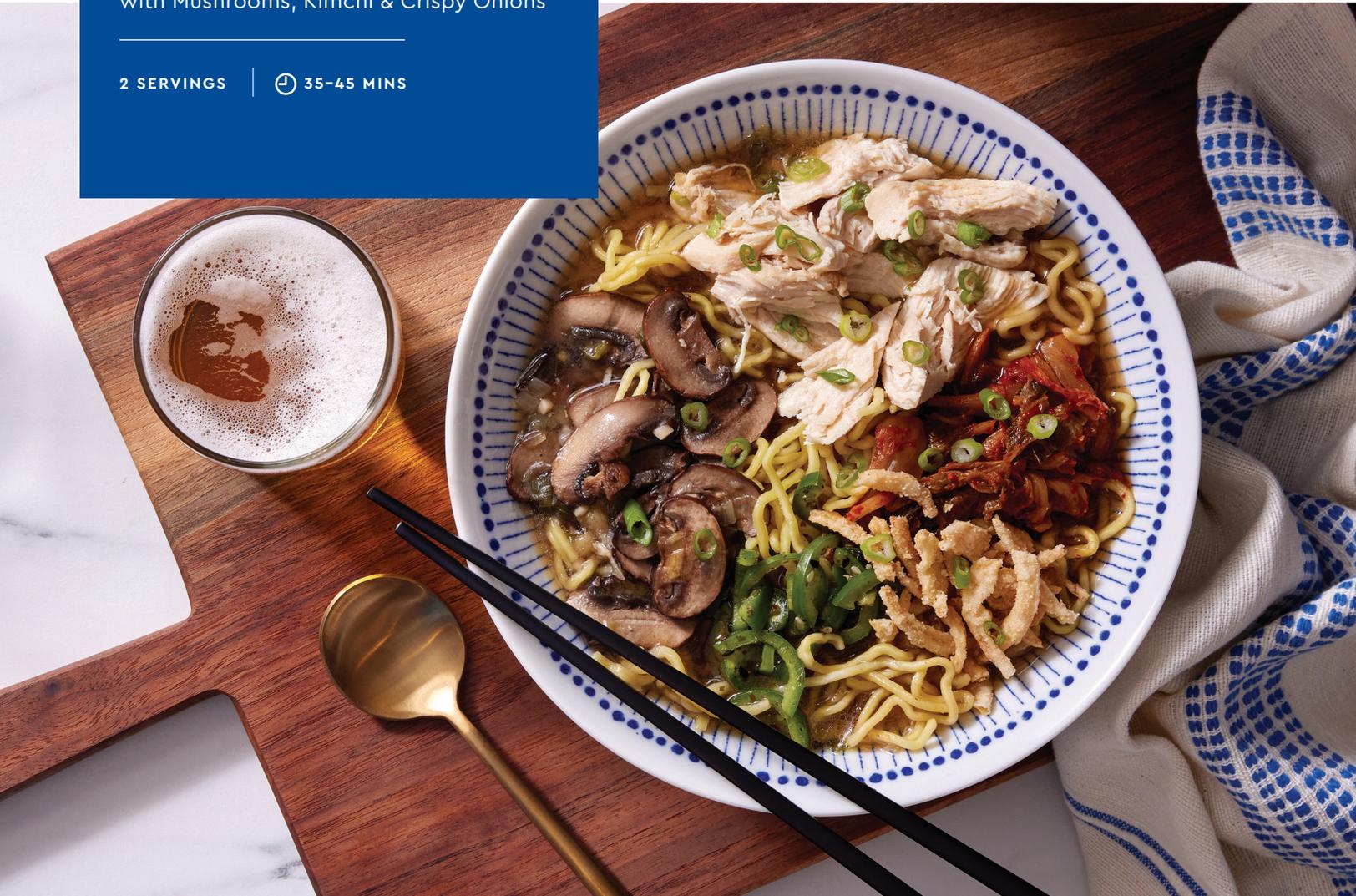
with Mushrooms, Kimchi & Crispy Onions

2 SERVINGS

⌚ 35-45 MINS



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Ingredients*

Customized ingredients

 2 Boneless, Skinless Chicken Breasts 

SWAPPED FOR:

 10 oz Tail-On Shrimp¹ 

 ½ lb Fresh Ramen Noodles²

 1 Jalapeño Pepper

 2 cloves Garlic

 4 oz Mushrooms

 2 Scallions

 ⅓ cup Kimchi

 1 Tbsp Rice Vinegar

 1 Tbsp Sesame Oil

 1 Tbsp Soy Sauce

 2 cups Chicken Bone Broth

 3 Tbsps Soy Glaze

 3 Tbsps East Asian-Style Sautéed Aromatics

 ⅓ cup Crispy Onions

 2 tsps Honey

 1 tsp Furikake

WHY WE LOVE THIS DISH

This comforting dish is packed with a medley of savory, sweet, and spicy flavors! Our umami-rich soy and mushroom broth gets spooned over springy ramen noodles, then topped with shredded chicken (tossed in a sesame-honey glaze), tangy kimchi, marinated jalapeño pepper, and crispy fried onions.

1. peeled & deveined 2. previously frozen
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Cut the white bottoms of the **scallions** into 1-inch pieces; thinly slice the hollow green tops.



- Peel **2 cloves of garlic**; using the flat side of your knife, smash each clove once.
- Thinly slice the **mushrooms**.
- Roughly chop the **kimchi**.
- Cut off and discard the stem of the **pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **sliced pepper, vinegar, and furikake**; season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, at least 10 minutes.
- In a separate, large bowl, combine the **sesame oil and honey** (kneading the packet before opening).

2 Poach the chicken

- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides.
- In a separate medium pot, combine the **smashed garlic cloves, white scallion pieces, soy sauce, half the bone broth, and 1 cup of water**; heat to boiling on high.
- Once boiling, add the **seasoned chicken**. Cover the pot; reduce the heat to low and simmer 8 minutes.
- Carefully flip the chicken, then cover and continue to simmer 8 to 10 minutes, or until cooked through.*
- Transfer the **poached chicken** to the bowl of **sesame-honey glaze**. Discard the poaching liquid.



↩ CUSTOMIZED STEP 2 If you chose Shrimp

- Pat the **shrimp** dry with paper towels; remove the tails. Season with salt and pepper.
- In a separate medium pot, combine the **smashed garlic cloves, white scallion pieces, soy sauce, half the bone broth, and 1 cup of water**; heat to boiling on high.
- Once boiling, add the **seasoned shrimp**. Cover the pot; reduce the heat to low and simmer 2 to 3 minutes, or until opaque and cooked through. Turn off the heat.
- Drain thoroughly; discard the poaching liquid.
- Transfer the **poached shrimp** to the bowl of **sesame-honey glaze**; toss to coat.

3 Cook the noodles

- Meanwhile, add the **noodles** to the pot of boiling water, stirring gently to separate. Cook, stirring occasionally, 3 to 5 minutes, or until tender.
- Drain and rinse under warm water 30 seconds to 1 minute to prevent sticking.
- Transfer to two serving bowls.
- Carefully wipe out the pot.



4 Make the broth

- In the same pot used to cook the noodles, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced mushrooms** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned; season with salt and pepper.
- Add the **sautéed aromatics** (carefully, as the liquid may splatter), **remaining bone broth, soy glaze, and $\frac{3}{4}$ cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cook, stirring occasionally, 4 to 6 minutes, or until slightly reduced in volume.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Shred the chicken & serve your dish

- Using two forks, shred the **poached chicken**; season with salt and pepper. Toss to coat.
- Divide the **broth** between the two bowls of **cooked noodles**. Top each bowl with the **shredded chicken, chopped kimchi, and as much of the marinated pepper as you'd like**, depending on how spicy you'd like the dish to be.
- Serve the **finished noodles** garnished with the **sliced green tops of the scallions and crispy onions**. Enjoy!



↩ CUSTOMIZED STEP 5 If you chose Shrimp

- Divide the **broth** between the two bowls of **cooked noodles**. Top each bowl with the **glazed shrimp, chopped kimchi, and as much of the marinated pepper as you'd like**, depending on how spicy you'd like the dish to be.
- Serve the **finished noodles** garnished with the **sliced green tops of the scallions and crispy onions**. Enjoy!

*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, sesame, and wheat.
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