

Chicken Tsukune Spring Ramen

This recipe features fresh ramen from Sun Noodle, America's premier noodle manufacturer. Sun Noodle has been making these delicious, springy strands of heaven for 30 years, and today we're proud to bring them to you. What separates these noodles from the pack? It's simple: they taste better than anyone else's. For this recipe, we custom ordered a thin, straight noodle that's perfect for slurping. It's also specially designed to complement the flavors of our rich broth and tender chicken meatballs.



Ingredients

- 3 Cloves Garlic
- 2 Bunches Savoy Spinach
- 2 Scallions
- 1 1-Inch Piece Ginger
- 1 Lemon
- 3 Ounces Shiitake Mushrooms
- 10 Ounces Ground Chicken
- ¼ Cup Panko Breadcrumbs
- 3 Tablespoons Chicken Demi-Glace
- 2 Tablespoons Soy Sauce
- 12 Ounces Fresh Ramen Noodles
- 1 Teaspoon White Sesame Seeds

Makes 2 Servings
About 615 Calories Per Serving



Instructions



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and mince the garlic and ginger. Trim off and discard the root ends of the spinach then quarter the heads lengthwise. Remove and discard the roots of the scallions; thinly slice the scallions on an angle, separating the white bottoms and green tops. Using a peeler, remove the yellow rind of the lemon; mince the rind to get 2 teaspoons of zest. Quarter the lemon and remove the seeds. Cut off and discard the stems of the mushrooms; thinly slice the caps.



Make the meatballs:

In a medium bowl, combine the **ground chicken** and **panko breadcrumbs**. Season with salt and pepper and mix to thoroughly incorporate. Using wet hands, roll the mixture into about 18 to 20 small meatballs (about the size of a gumball).



Cook the meatballs:

In a medium pot, heat 2 teaspoons of oil on medium until hot. Add the **meatballs** and cook, stirring occasionally, 7 to 9 minutes, or until browned and cooked through. (You can test the doneness of your meatballs by removing one and cutting it in half.) Transfer the cooked meatballs to a plate, leaving any drippings in the pot. Set the meatballs aside in a warm place as you continue cooking.



Start the broth:

In the same pot, heat the reserved chicken drippings and 2 teaspoons of oil on medium until hot. Add the **ginger, garlic** and **white parts of the scallions** and cook, stirring frequently, 30 seconds to 1 minute, or until softened and fragrant.



Finish the broth:

Stir the **chicken demi-glaze, soy sauce, mushrooms, lemon zest, the juice of 3 lemon wedges** and **4 cups of water** into the pot. Increase the heat to medium-high and bring the mixture to a boil. Once boiling, reduce the heat to medium-low and simmer 8 to 10 minutes, or until the flavors have melded. Turn off the heat and season with salt and pepper to taste.



Cook the noodles & plate your dish:

Add the **ramen noodles** to the pot of salted, boiling water, gently stirring to separate the noodles. Cook for 90 seconds, or until just tender. Drain thoroughly and rinse under warm water. Divide the **cooked noodles** and **broth** between 2 bowls. In a medium bowl, toss the **spinach** with **the juice of the remaining lemon wedge** and season with salt and pepper. Top each bowl with the **meatballs, dressed spinach, sesame seeds** and **green parts of the scallions**. Enjoy!