

# Ramen Bowl

Recipe By Amber

*Penney Farms Princess*



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## INGREDIENTS (4 SERVINGS)

protein of choice  
1 tbsp avocado oil or extra virgin olive oil  
1/2 onion, thinly sliced  
1" fresh ginger, grated  
3 garlic cloves, grated  
1 tsp turmeric  
1 tsp red pepper flake  
1 tbsp chives (dried or fresh)  
2 quarts chicken broth or vegetable broth  
8 oz ramen noodles  
salt to taste

## TOPPING IDEAS

Napa cabbage, thinly sliced  
purple cabbage, thinly sliced  
lime wedges  
radishes, thinly sliced  
carrots, julienned  
green onion, sliced  
cilantro  
chili garlic crisp  
sprouts  
soft boiled egg, halved

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## INSTRUCTIONS

Begin by prepping the ingredients. Slice the cabbage, peel and slice the onion, grate the ginger & garlic, cut the lime into wedges, slice the radishes, julienne the carrots, slice the green onion and chop the cilantro. Omit any toppings you don't prefer. I usually stick to 3-4 toppings to keep it simple.

Heat a large heavy bottom pot to medium high heat. Once the pan is up to temperature, add the oil.

For the protein you can use pretty much anything. I like using chicken sausage. Add the chicken sausage to the pan and cook for approximately 5 minutes, breaking it apart as it cooks. Once the chicken is cooked, add the onion, ginger, garlic, turmeric, red pepper flakes, and chives. Gently mix everything together as it cooks, approximately 5-7 minutes. \*If you're using leftover meat or rotisserie chicken, you can add everything to the pan at the same time.

Once everything is cooked through, add the broth. Using a wooden spoon scrape the fond, the crispy brown bits, from the bottom of the pan. This is going to add massive flavor to your broth.

Turn the heat to high. When it starts to bubble, add the ramen, turn off the heat, and cover for about 3-4 minutes. Using a fork, gently pull apart the noodles. Serve with toppings of choice & enjoy!

If you want to be fancy, serve the broth separately in gravy boats & creamers for everyone to pour on their individual bowls.