

# Chicken & Veggie Ramen



## Ingredients

- 2 Chicken thighs
- 1 Bunch scallions
- 1 ½ tsp Garlic minced
- 1 ½ tsp Ginger minced or grated
- 1-2 oz Soy Sauce
- ½ tsp Sugar
- 1 ½ cup Water
- 1 pckg Ramen noodles, flavor packet removed.
- 1/3 pckg Bamboo Garden Frozen Veggie Medley
- Scallions, toasted
- Garnish: sesame seeds, sesame oil, lemon wedges



## DIRECTIONS

- \*Throw away flavor packet.
- Preheat oven to 350 F.
- Heat Dutch oven over mid-high heat for 5-10 mins. & toast sesame seeds for ~5 seconds. Remove and reserve.
- Lightly season chicken skin only and cook skin side down till golden in color. Remove and allow to cool for at least 5 minutes before handling.
- While chicken is cooling, cook ½ of the chopped scallions, garlic and ginger for 3-4 minutes with a pinch of salt, stirring occasionally.
- Add water and bring to a boil, add sugar and cook for 20 minutes with the lid off.
- Peel skin off chicken thigh and place seasoned side down on a folded piece of heavy duty foil and toast in 350 oven for 5-7 minutes until completely toasted. Mince once cooled.
- Remove thigh bone from chicken, (throw away joint) season and add to pot.
- Dice chicken into ½ inch pieces, season and reserve.
- Once stock has boiled for 20 mins check for seasoning.
- Add chicken pieces to stock and cook 1 minute with lid on.
- Add ramen noodles (break the brick when you add it) & cook 3 min. with lid on.
- Add HEB bamboo garden veggies, cook another 1 minute with lid on.
- Turn off heat and allow to sit for 2 minutes with the lid still on.
- Garnish with scallions, sesame seeds, and a small pile chicken skin in the center of the bowl. Drizzle sesame oil around soup. Drizzle lemon juice around soup.

