



## Korean-Style Chicken & Kimchi Ramen with Chilli Rayu

**Tender Korean-style chicken and punchy kimchi simmered in a rich, savoury ramen broth with garlic, ginger and warming spices. Served with spring onions and finished with fragrant chilli rayu for a delicious blend of spicy, tangy, savoury and aromatic flavours.**

### Ingredients

- Diced Chicken Fillet
- Chicken Stock Cube
- Kimchi
- Soy Sauce
- Spring Onion
- Garlic Clove
- Fresh Coriander
- White Mausu - Peanut Rayu
- Egg Noodle Nest

### Your Pantry

- Olive Oil

### Nutritional Info

Calories: 526 kcal  
Carbohydrates: 66 g  
Protein: 43.5 g  
Fat: 10.5 g

### Allergens

[Wheat \(Soy Sauce\)](#)  
[Egg \(Noodles\)](#)  
[Soy \(Soy Sauce, White Mausu\)](#)  
[Peanuts \(White Mausu\)](#)  
[Sesame Seeds \(White Mausu\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



## METHOD

*Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.*



### 1) Boil the kettle

Make the stock up to 500ml per person.

### 2) Prepare the vegetables

Slice the spring onions. Keep half the spring onions for the soup, and half for garnish. Finely chop the coriander, including the stalks. Peel and thinly slice the garlic.

### 3) Saute the chicken

Place a non-stick frying pan on medium heat with a drizzle of oil. Add in your chicken and saute until just cooked through. Add half a sachet per person of the soy sauce and mix, stirring constantly for a further 20 seconds. Turn off the heat.

### 4) Make the soup

Place a large saucepan on a medium heat. Once hot, add the garlic and the soup portion of spring onions to the pan. Cook for 1-2 minutes and then add in the stock and remaining soy sauce, stirring well.

### 5) Cook the noodles

Add the noodles to the soup and cook for 4-5 minutes or until just cooked through. Stir in the kimchi.

### 6) Serve the dish

Serve the kimchi ramen in bowls and top with the chicken pieces. Garnish with the remaining spring onion, the chopped coriander. Drizzle the chilli rayu over the top. Enjoy!



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