

A HOME COOK. A SERIOUS PLATE.

Creamy Chicken Ramen with Chili Crisp

A lush, savory noodle bowl with tender chicken, mushrooms, scallions, Parmesan, and chile oil.



PREP 20 min

COOK 35 min

SERVES 4

WHAT YOU'LL NEED

- 4 portions ramen noodles
- 1 lb boneless chicken thighs
- 6 cups chicken stock
- 8 oz mushrooms
- 3 garlic cloves and 1 tbsp ginger
- ½ cup heavy cream
- ½ cup grated Parmesan
- Scallions, sesame and chili crisp

THE APPROACH

- 01 Season and sear the chicken until browned and cooked through; rest, then slice or shred.
- 02 Brown mushrooms, garlic, and ginger in the same pot. Add stock and simmer for 15 minutes.
- 03 Stir in cream and Parmesan over low heat, then season the broth until deeply savory.
- 04 Cook noodles separately, divide among bowls, and add broth, chicken, scallions, sesame, and chili crisp.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.