



# Chili Crisp Chicken Ramen

Makes: 6 servings

Prep Time: 20 minutes Cook Time: 30 minutes

Total Time: 50 minutes

## Ingredients

### Ginger Broth:

- 2 tbsp unsalted butter or olive oil
- 3-4 medium shallots, sliced
- 1 tbsp chopped fresh ginger
- 2 cloves garlic, chopped
- 2-3 cups cubed butternut squash
- 1/3 cup dry white wine
- 4 cups low sodium chicken/vegetable broth
- 1/3 cup tamari/soy sauce
- 8 ounces ramen noodles, cooked to package directions

### Chili Crisp Chicken:

- 1 & 1/2 pounds boneless skinless chicken breasts or thighs, thinly sliced
- 1 tbsp cornstarch or arrowroot powder
- 2 tbsp extra virgin olive oil
- 1/4 cup Thai red curry paste
- 1 tbsp fish sauce, tamari sauce, or soy sauce
- 6 tbsp unsalted butter
- 3-4 cloves garlic, chopped
- chili flakes
- 1/3 cup green onions, thinly sliced

## Instructions

To make the broth, melt together the butter, shallots, and butternut squash in a large skillet over medium-high heat. Cook until softened, about 5 minutes. Mix in the wine, cooking until the wine cooks into the shallots, another 5 minutes. Add ginger and garlic and cook 1 minute.

Pour in the broth, soy sauce, and pinch of pepper. Simmer over low heat.

In a bowl, toss together the chicken and cornstarch.

Heat the olive oil in a large skillet over medium-high heat. Add the Thai red curry paste and cook 1-2 minutes, until fragrant. Add the chicken and toss to coat in the curry paste. Cook until the chicken becomes crispy, about 8 minutes. Remove from the heat and add the fish sauce or tamari/soy sauce.

Meanwhile, in a small skillet melt together the butter, garlic, and a pinch of chili flakes. Cook until the butter is browning and the garlic crisps.

Arrange the noodles in shallow bowls. Ladle the steaming broth over top. Top with chili crisp sauce, chicken, and green onions. Enjoy!

*Recipe by Half Baked Harvest*