



Meal Kits

FRIED CHICKEN RAMEN KIT

WHEN YOU FEEL LIKE COOKING
BUT ONLY A LITTLE

Difficulty Level: **Easy**

Estimated Cooking Time: **30 Minutes**

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FRIED CHICKEN RAMEN KIT

YOUR KIT INCLUDES:

- 170G MISO AND GARLIC OIL BROTH BASE
- 2 NESTS RAMEN NOODLES
- 2 PCS FRIED CHICKEN
- 2TSP SOUTHERN SPICE
- 84G CABBAGE SLAW
- 40G CHARRED CORN
- 20G GREEN ONIONS
- 2 SETS OF CHOPSTICKS
- 1 SOFT BOILED EGG
- 2 TSP SESAME SEEDS
- 2 TSP SESAME OIL

WHAT YOU'LL NEED

- 2½ CUPS WATER FOR RAMEN BROTH
- MEDIUM SIZE POT

WHAT YOU DO:

WARNING: This is not your college ramen!

STEP ONE: Preheat Oven to 425F

STEP TWO: The Chicken

- Unwrap the fried chicken and place on a baking sheet
- Place in a preheated 425 degree oven
- Bake for 6 minutes, flip the chicken over
- Bake for another 6 minutes or until the chicken is hot and crispy
- Season chicken on both sides with the southern seasoning

STEP THREE: Ramen Broth

- Combine 2 ½ cups of water with the miso garlic oil base in a medium size pot
- Whisk to combine the ingredients
- Place on medium-high heat and bring to a simmer

STEP FOUR: Prepare the Egg

- Carefully peel the egg, and cut in half.

STEP Five: Presentation

- Whisk the broth then add the noodles to the pot of hot ramen broth, bring to a simmer
- Remove from heat and divide noodles and broth into 2 bowls
- Divide cabbage, charred corn, green onions, sesame seeds and egg into each bowl
- Drizzle sesame oil around the bowl
- Serve with crispy fried chicken on the side

STEP SIX: Exclaim Success

- Shout booyah from kitchen