

Creamy Green Curry Chicken Ramen

Oscar · 28/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

4

Description

A creamy delicious Thaiinspired upgrade to ramen noodle packages For more of a kick you can double the jalapeno and add additional curry paste

Ingredients

- - 1 tablespoon vegetable oil - 1 jalapeno pepper
- seeded and minced - 2 cloves garlic
- minced - 1 teaspoon grated fresh ginger - 1 lime
- zested - 2 cups shredded deli rotisserie chicken - 2 (13.5 ounce) cans coconut milk - 3 cups chicken stock - ¼ cup green curry paste - 2 tablespoons soy sauce - 1 tablespoon fish sauce - 1 tablespoon brown sugar - ½ teaspoon dried basil - 2 (3 ounce) packages ramen noodles (without flavor packet) - 8 (6 ounce) packages snow peas - 1 red bell pepper
- chopped - ¼ cup chopped fresh cilantro

Instructions

1. Heat oil in a large pot over medium heat. Add jalapeno
2. garlic
3. ginger
4. and lime zest to the pot and cook
5. stirring
6. for 1 minute. Add shredded chicken to the pot and stir into the jalapeno mixture
7. sauteing and stirring until well blended
8. about 30 more seconds. Add coconut milk
9. chicken stock
10. curry paste
11. soy sauce
12. fish sauce
13. brown sugar
14. and basil to the pot and stir well. Bring to a simmer
15. stirring occasionally. Add ramen noodles
16. snow peas
17. and bell peppers and cook until the noodles are al dente and the vegetables are crisp-tender
18. 3 to 5 minutes. Serve garnished with cilantro.