

— HALF - BAKED —
H A R V E S T

30 Minute Spicy Miso Chicken Katsu Ramen

Made in the instant pot or on the stove...best for when you're craving ramen, and need it fast!

Prep Time	Cook Time	Total Time
15 mins	15 mins	30 mins



Servings: 4 Calories: 867kcal Author: Tieghan Gerard



4.34 from 1199 votes

Ingredients

- 2 strips thick-cut bacon, chopped
- 6 cloves garlic, finely chopped or grated
- 2 medium shallots, finely chopped
- 1 inch fresh ginger, thinly sliced
- 1/2-1 teaspoon red pepper flakes
- 8 cups low sodium chicken broth
- 3/4 cup coconut milk (or preferred milk)
- 1/4 cup low sodium soy sauce
- 1/4 cup white miso paste
- 2-4 tablespoons chili paste, to taste (I use Gochujang)
- 4 squares ramen noodles
- 4 cups baby spinach, chopped
- 1 tablespoon toasted sesame oil
- soft or hard boiled eggs, for serving
- Toasted nori sheets, sesame seeds, green onions, and chili oil, for serving

Chicken Katsu

- 4 chicken cutlets, or 2 boneless chicken breasts, sliced in half horizontally
- 1 cup Panko
- 3 tablespoons sesame seeds
- kosher salt

Instructions

1. Heat a large Dutch oven over medium-high heat. Add the bacon and cook until crisp, about 5 minutes. Add the garlic, shallots, ginger, and red pepper flakes. Cook, stirring occasionally, until caramelized, about 3 minutes. Pour in the broth, milk, and soy sauce, then whisk in the miso and chili paste. Reduce the heat to medium-low and simmer 10 minutes.
2. Meanwhile, make the Katsu. Place the Panko and sesame seeds in a shallow bowl. Season with salt. Dredge both sides of the chicken through the Panko, pressing to adhere by using your fist to really pound the crumbs in. Place the chicken on a plate.

3. Heat a few tablespoons of oil in a large skillet over medium-high. Add the chicken and cook until golden brown, 3-4 minutes. Flip the chicken and cook until golden brown on the other side, about 3-4 minutes. Transfer to a cutting board and season with salt. Slice into thin strips.

4. To the soup, stir in the noodles, spinach, and sesame oil. Let sit 5 minutes or until the noodles are soft.

5. To serve, divide the noodles between bowls and ladle over the soup back overtop. Add the chicken. Top as desired with eggs, green onions, sesame seeds, and chili oil. Serve immediately.

Nutrition

Calories: 867kcal | Trans Fat: 1g