

# Chilli Chicken Ramen

## Ingredients

- 1 tablespoon Vegetable Oil
- 2 Mediums Egg
- 1 Clove Garlic
- 2 teaspoons Ginger Root
- 130 g skinless cooked chicken breast
- 2 packets Maggi 3 Minute Chicken Noodles
- 2 tablespoons Maggi Extra Hot Chilli Sauce
- 1 teaspoon Miso
- 2 g sesame seeds
- 0.5 bunch spring onions, sliced
- 1 Limes
- 0.5 teaspoon Maggi Liquid Seasoning
- 10 g fresh coriander leaves, finely chopped
- 0.5 small Red Chilli
- 50 g Baby Corn
- 100 g Beansprouts
- 100 g sugar snap peas

## Instructions

1. Cook the eggs in boiling water for about 5-6 minutes then drain and plunge into cold water until cool enough to peel the shell away.
2. Heat the oil in a medium saucepan and fry the garlic and ginger for 1 minute. Add the finely chopped coriander stalks.
3. Add the miso paste, chilli sauce and seasoning from the noodle sachets to the pan and add 600ml boiling water. Stir and bring to a simmer. Add the chicken breast and simmer for 5 minutes or until the chicken is piping hot throughout. Remove the chicken and leave to stand for 2 minutes before slicing.
4. Add the noodles, mangetout and baby corn to the broth and cook for 3 minutes.
5. Serve in two bowls topped with sliced chicken, beansprouts, spring onions, extra chillies and nigella seeds if you like them, plus a lime wedge on the side!

### Nutrition

Carbohydrate	26.34 g
Energy	336.37 kcal
Fat	16.14 g
Fibre	16.14 g
Protein	22.83 g
of which: saturates	22.83 g
Sodium	1276.06 mg
of which: sugars	8.34 g

10 Minutes

2