

Zucchini Bread Recipes

Creamy Garlic Chicken Ramen

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Japanese** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 3 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 4 cups chicken broth
- [ ] 1 cup heavy cream
- [ ] 2 packs ramen noodles (discard seasoning)
- [ ] 2 tbsp soy sauce
- [ ] 1/4 cup grated Parmesan cheese
- [ ] 2 green onions, sliced
- [ ] Salt and pepper to taste

Instructions

1. Heat olive oil in a large pot over medium-high heat; add chicken pieces, season with salt and pepper, and sear until lightly golden, about 4 minutes.



2. Add minced garlic to the pot, stir gently, and cook until fragrant—just a few seconds, ugh, watch it so it doesn’t brown.



3. Pour in chicken broth and soy sauce, bring to a gentle boil, then reduce to a simmer.



4. Stir in heavy cream and Parmesan, letting the mixture thicken slightly; lower the heat and add ramen noodles, cooking until al dente, about 3-4 minutes.



5 Taste and adjust seasoning; finish with sliced green onions and a drizzle of sesame oil if desired.



Nutrition per serving

480 kcal	30 g	38 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra depth, sauté a slice of ginger with the garlic.
- If you prefer a lighter broth, halve the cream and supplement with a splash of milk.
- Serve immediately; the noodles soften quickly as they sit.