

30 Minute Spicy Miso Chicken Katsu Ramen

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-style-chicken-cutlet-recipe>

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 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
- 4 tablespoons chili paste to taste, I use Gochujang
- 4 squares ramen noodles
- 4 cups baby spinach chopped
- 1 tablespoon toasted sesame oil
- hard-boiled eggs or soft, for serving
- nori sheets
- sesame seeds
- green onions
- chili oil
- 4 chicken cutlets or 2 boneless chicken breasts, sliced in half horizontally
- 1 cup panko
- 3 tablespoons sesame seeds
- kosher salt

Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 42 grams
3. Cholesterol: 155 milligrams

4. Fat: 44 grams
 5. Fiber: 5 grams
 6. Protein: 70 grams
 7. SaturatedFat: 16 grams
 8. Sodium: 2120 milligrams
 9. Sugar: 4 grams
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