

Treasure Barrel

Creamy Garlic Chicken Ramen Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Japanese** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken thighs, bone-in, skin-on, cut into bite-size pieces
- [ ] 200 g fresh ramen noodles
- [ ] 3 tbsp unsalted butter
- [ ] 4 cloves garlic, minced
- [ ] 2 cups low-sodium chicken broth
- [ ] 1 cup heavy cream
- [ ] 2 tbsp soy sauce
- [ ] 1 tsp sesame oil
- [ ] 2 green onions, thinly sliced

Optional Garnish

- [ ] Sesame seeds
- [ ] Fresh cilantro leaves
- [ ] A drizzle of chili oil

Instructions

1. Season the chicken pieces with a pinch of salt and pepper. In a large pot, melt butter over medium-high heat, then place the chicken skin side down; cook until golden, about 4 minutes, then flip and set aside.
2. Add minced garlic to the same pot, stirring for 30 seconds until fragrant—watch closely so it doesn't brown. Pour in chicken broth and soy sauce, scraping up any browned bits.
3. Bring the broth to a gentle simmer, then stir in heavy cream and sesame oil. Return the chicken to the pot, letting it simmer for 5 minutes while the flavors meld.
4. Add the ramen noodles, cooking according to package directions (usually 3-4 minutes). If the broth thickens too much, add a splash of reserved noodle water.
5. Taste and adjust seasoning with extra soy sauce or a pinch of salt. Ladle into bowls, garnish with green onions, sesame seeds, and a drizzle of chili oil if desired.

Nutrition per serving

560 kcal	32 g	45 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra depth, finish with a whisper of toasted nori strips.
- If you prefer a lighter broth, substitute half the cream with low-fat milk.
- Avoid stirring too vigorously after adding cream to keep the silkiness intact.