

## **Quick Spring Ramen**

By Chef Ivan Flowers

Serves 2

3 Cups Low Sodium Chicken Stock  
1 Cup Water  
1 Garlic Clove, Thinly Sliced  
½ Cup Raw Asparagus, Thinly Sliced  
1 Fresno Chili, Thinly Sliced  
½ Tsp. Ginger, Thinly Sliced  
½ Tsp. Sriracha  
¼ Cup Sliced Lemon Grass or ½ Lemon, Thinly Sliced  
1 Package Ramen Noodles Without Seasoning  
½ Raw Carrot, Julienned  
½ Cup Snap Peas, Sliced  
¼ Cup Cilantro, Chopped  
¼ Cup Scallion, Thinly Sliced  
4 Medium Cooked Shrimp, Thinly Sliced  
½ Cup Cooked Pork or Chicken, Thinly Sliced  
1 Small Bottle Chili Oil  
1 Lime Salt Cook Ramen noodles as directed and place in large bowl.

Top with all veggies and meat, except cilantro and limes. In a large sauce pan add: stock, water, ginger, garlic, Fresno chili, lemon grass & Sriracha. Cook uncovered over medium heat for 5-6 minutes. Using a sieve, pour hot stock into bowl over Ramen, veggies and meats. Discard lemon grass, etc. from sieve. Finish with a squeeze of lime, chopped cilantro and a drizzle of chili oil.