

# SAVOURING RAMADAN

## Recipes worth indulging in

Ramadan evenings are meant for reflection and family, not getting lost in the spice bazaar or your pantry. Imagine breaking your fast with a grand spread: biryanis that brim with layers of flavour, sweet kheer that whispers tradition, or a cooling falooda that's pure joy in a glass. All are now within reach without the prep and guesswork, thanks to a secret tucked away in your kitchen drawer.

Slide those mixes out, and let's talk convenience with a capital 'C.' Whip up a Hyderabadi or chicken biryani that echoes the call of Mughal kitchens, or stir together a dessert that makes the moon itself envious, all while keeping the spirit and health-focused intentions of Ramadan at the forefront. And when the craving for a quick spicy fix strikes, there's a bowl of hot chicken ramen waiting to happen in just minutes.

This Ramadan, opt for Radhuni mixes, which make homecooked dishes easy to prepare, tasty, and healthy. Let's focus on the feast, not the frenzy and raise a spoon to simplicity!

### RAMEN

Ramen is not just a quick fix in a cup; it's a canvas for culinary creativity right in your own kitchen. Forget the bland noodle stereotype and let's spice up the already delicious **Chopstick Ramen Hot Chicken** with a dash of pantry magic!

Picture this: your steaming bowl of noodles elevated with a sunny-side-up egg, a sprinkle of crisp spring onions, and a daring drizzle of sesame oil—all dancing with the zesty spice packet that's been waiting for its moment of glory. Ready to give your ramen a glow-up? Let's turn that instant meal into an instant wow with just a few simple add-ons!

### Ingredients

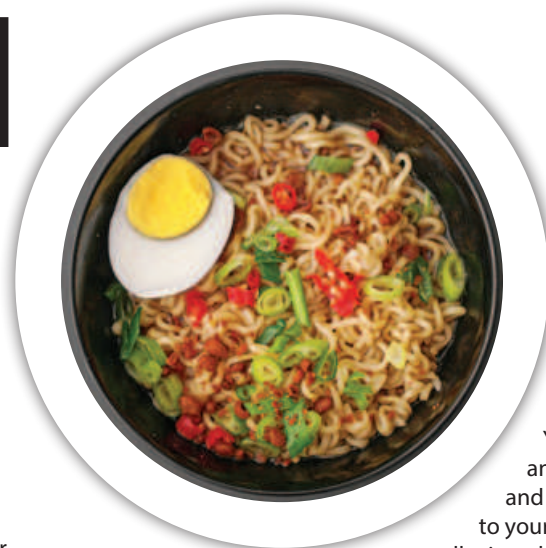
1 packet of **Chopstick Ramen Hot Chicken**

1 tbsp butter  
2 garlic cloves  
1 tbsp soya sauce  
½ tsp chilli flakes  
½ tsp brown sugar  
1 egg  
½ tsp sesame oil  
Green onion leaves for garnishing

### Method

Start by boiling the packet of **Chopstick Ramen Hot Chicken** in a pan of water and mix the seasoning powder mix and sauce that come with the ramen. Save the stock water for later. Take the butter in a pan and add chopped garlic cloves to it. Let it turn brown, and then add soy sauce and chilli flakes. Also mix in some leftover starch water from the noodles, about 3 tbsp.

Now, mix in some brown sugar and let everything come together. Mix the ramen into this sauce and coat it well with the sauce. Break one egg into the pan and let it cook. Mix everything well. Garnish with a green



onion and serve hot!

Note — You can add any vegetables and sausages

to your ramen to alleviate the taste, e.g.,

button mushrooms, carrots, and chicken or beef sausages.

Essentials: **Chopstick Ramen** comes in various flavours, Hot Chicken and Hot Cheese. Pick your favourites, or pick both!

Photo: Collected/Unsplash; Courtesy

