



Slow Cooker Honey Chicken Ramen

EASY • 4 HOURS

Sticky Capilano honey-glazed chicken, served over a rich, slow-cooked broth with soft noodles. This slow cooker recipe has a sweet-savoury flavour and a glossy finish; perfect for a comforting weeknight Winter dinner.



SKILL LEVEL
Easy

PREP TIME
50 mins

COOKING TIME
3 hours 10 mins

SERVINGS
4

Ingredients

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

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- 700g boneless chicken thighs
- 3 tbsp [Capilano Pure Honey](#)
- 4 tbsp soy sauce
- 2 tbsp sesame oil
- 5 garlic cloves, minced
- 1 tbsp fresh ginger, grated
- 1 tbsp sriracha
- 1.5L chicken stock
- 3 tbsp white miso paste
- 2 tbsp rice vinegar
- 30g dried shiitake mushrooms
- 400g fresh ramen noodles
- 4 baby bok choy, halved
- 4 soft-boiled eggs, halved
- 4 spring onions, sliced
- 2 tbsp chilli oil, to serve

Method

1. In a bowl, whisk together Capilano Pure Honey, 2 tablespoons of the soy sauce, sesame oil, half the garlic, ginger and sriracha. Add the chicken thighs, turn to coat, and leave to marinate for at least 30 minutes, or overnight in the fridge for the best result.
2. Add the chicken stock, soy sauce, rice vinegar, the rest of the garlic and the shiitake mushrooms to the slow cooker. Lift the chicken from the marinade and add it to the cooker along with the marinade. Stir gently, then cover and cook on low for 6 hours or high for 3 hours, until the chicken pulls apart easily and the broth tastes deep and savoury.
3. Lift out the chicken, shred it with two forks and return it to the broth. Spoon the miso paste into a small bowl, add a ladle of the hot broth and whisk until smooth, then stir it back through the slow cooker. Doing it this way keeps the miso bright. Taste and adjust with a splash of soy or honey.
4. Drop the bok choy into the slow cooker for 5 minutes until just tender. Cook the ramen noodles separately according to the packet directions, then drain.
5. Divide the noodles between bowls, ladle over the broth and shredded chicken, then top with the bok choy, soft-boiled eggs, spring onions and a drizzle of chilli oil. Serve straight away.

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

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