

# Crab Ramen

*Serves 4*

## ***Ingredients:***

- 1 package Aquamar Day's Catch Crab Style Filets, cut into 4 pieces each
- 8.2 oz. (4 pucks) Ramen noodles, dry
- 1 qt. (1 carton) Chicken stock
- ¼ cup Tamari sauce
- 1 tsp. Sesame (toasted) oil
- 1 tsp. Ginger root, finely minced
- 2 cloves Garlic, finely minced
- ½ tsp. Gochujang sauce
- ½ tsp. Vinegar, rice wine
- ¼ tsp. Pepper, white, ground
  
- 1 cup Bok choy, chopped
- 1 cup Sugar snap peas, cut in thirds
- ½ cup Carrots, cut into sticks
- 4 ea. Onions, green, thinly sliced
- ½ cup Peas, frozen and thawed
- 4 ea. Chilis, Thai, fresh, thinly sliced (if very spicy is desired)

## ***Instructions:***

1. In large saucepot, bring 2 quarts water to boil, add ramen noodle pucks, stir and bring back to boil for 3 minutes. Remove from heat and run cold water in pot until noodles are slightly cooled. Strain noodles and set aside.

2. In same saucepot, add chicken stock, tamari, sesame oil, ginger, garlic, gochujang, vinegar, and white pepper. Bring to boil and reduce to simmer for 3 minutes.
3. Add vegetables except chilis to broth mixture and simmer for additional 2 minutes.
4. Divide noodles into 4 bowls, and top with Crab filets
5. Ladle hot vegetables and broth over noodles and filets.
6. Garnish with Thai chilis, serve immediately.