

4. Start heating a medium skillet on the stovetop with a thin coat of oil or cooking spray on medium-high heat. Put chicken and 1.5 tablespoons of the blackening seasoning into a ziplock bag. Seal and shake to coat.
5. Season each side with salt and add chicken to the pan when hot. Cook, flipping once until the internal temp reaches 165 F (about 5 minutes on one side, 6 on the other). Remove and allow to rest on a cutting board.
6. Remove the onion from the sauce and discard when 20 minutes is up. Stir and melt cheese into sauce gradually with a whisk. Add the roux, one tablespoon at a time, whisking until sauce is desired thickness. Stir in the nutmeg and add salt to taste. Remove from heat and cover with the lid to keep warm until ready to serve.
7. Cook up ramen according to package directions, draining the water and leaving out the seasoning packets. Distribute noodles between two bowls. Slice chicken into bite sized pieces and top each bowl of noodles. Ladle desired amount of sauce into each bowl.
8. Garnish noodles with some extra blackening seasoning and serve.

Thank you for your support!

Recipe by:



<http://www.thegluttonousgeek.com>