Emergency Kit Meal: 
Spicy Coconut Noodle Bowl

**Ingredients**
1 packet of ramen noodles
1 cup of water
2 tbsp. oil
1 (10 ounce) coconut milk
1 (10 ounce) can chunk chicken, packed in water
1 tsp. sriracha sauce
1 tbsp. white sugar
1 (8 ounce) can of bamboo shoots
1 (10 ounce) can of mixed vegetables

**Preparation Instructions**
- Cook ramen noodles in saucepan, reserving flavour packet for later.
- Drain noodles and set aside in bowl.
- Add half the oil to sauce pan and heat. Add drained noodles and cook until noodles crisp and brown slightly. Remove from pan and reserve.
- Add remaining oil to pan and stir cooked chicken and veggies. Sprinkle with seasoning packet.
- Add sugar, sriracha, and coconut milk.
- Bring to simmer and add noodles back into pot.
- Serve noodles and soup together.

Makes 2-3 servings

**Equipment Required**
Can opener, large saucepan, prep bowl, teaspoon measure, tablespoon measure, cup measure, mixing spoon, knife, portable outdoor stove, barbeque lighter, serving bowl, spoon for eating

**Recipe Submitted by:**

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