

# Loaded Chicken Miso Ramen

Ramen goes so well with grilled chicken, steak, leftover roast pork or chicken or even with mini pork meatballs. So feel free to mix things up and take it in whichever direction you fancy.

Now traditional ramen broth can take up to 2 days to make so this is my quick and easy interpretation. So sorry to any ramen expert if this recipe does not hit the mark or is not exactly authentic/traditional but it is bloody tasty.



**Serves:** 3

**Prep Time:** 10 minutes

**Rest/Marinate Time:** 0

**Cooking Time:** 40 minutes

## Ingredients

- 2 chicken breast.
- 2 spring onions, roughly sliced.
- 1 carrot, peeled into ribbons.
- 1 thumb piece fresh ginger, cut into matchsticks.
- 125 g of shiitake mushrooms.
- 1 handful of beansprouts.
- 2 pak Choi, cut into quarters.
- 400 g of ready to cook egg noodles.
- 1 red chilli, roughly sliced.
- 3 large eggs.
- Fresh coriander.
- Sesame seeds.

## Chicken Marinade Ingredients

- 4 tbsps of light soy sauce.
- 3 tbsps of toasted sesame oil.
- 1 lime, juice.
- 1 tbsp of golden caster sugar.
- 1 small pinch of chilli flakes.

## Broth Ingredients

- 1300 ml of chicken stock.
- 3 tsps of red miso paste.
- 2 tbsps of nasi goreng paste.
- 3 spring onions, cut into three.
- 6 dried shiitake mushrooms.
- 1 star anise.
- 1 thumb piece fresh ginger, cut into slices.
- 2 garlic cloves, peeled.
- 3 tbsps of light soy sauce.
- 2 lemongrass, lightly bashed.
- 1 handful of fresh coriander.

## Method

- Place all the chicken marinade ingredients into a bowl and mix. Take the chicken breast and place between 2 sheets of parchment paper. Using a rolling pin or kitchen mallet give it a bash to thin out and make the same size all-round. Then score the inside part of the breast into a criss-cross pattern, this will help the marinade penetrate the chicken better and will also make it cook quicker. Add to chicken to the marinade, cover and leave for at least 30 minutes, the longer the better.

- For the broth simply place everything into a saucepan along with a pinch of salt, bring up to the boil and simmer for 30 minutes.
- For the eggs cook in boiling water for 5 1/2 minutes then place in cold water to stop it cooking. If you want to go that extra mile peel the egg, pop into a bowl and completely cover in soy sauce add a good drizzle of
- toasted sesame oil and leave for 30 minutes. By doing this the egg will take on the flavours and will turn a cool purple colour.
- Get a frying pan, ideally a griddle pan over a high heat and get it really hot. Then without any oil fry the chicken for around 3 minutes on each side or till cooked through. Place to one side to rest while you finish the broth.
- Once the 30 minutes are up fish out all of the ingredients then taste for seasoning. Then add the shiitake mushrooms, cutting up any big ones, the beansprouts, noodles, pak Choi and allow to simmer away for 3-5 minutes.
- It's now time to assembly your ramen. Using some tongues divide the noodles, beansprout, pak Choi and mushrooms into bowls then pour in the broth. Cut the eggs in half, sliced up the chicken and add on top. Then add the spring onions, carrot ribbons, chillies and the ginger matchstick. To finish the dish sprinkle with some sesame seeds and the fresh coriander.