

Savory Ramen-Style Noodle Soup

Cuisine

Japan / East Asia

A comforting bowl of noodles served in a flavorful broth made from meat, soy sauce, and aromatics. Ramen has many variations — from rich tonkotsu to light shoyu broths — but this version keeps it simple, hearty, and perfect for everyday cooking.

Time Required

- **Preparation:** 15 min
 - **Cooking:** 25 min
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Ingredients

For the Broth:

- 4 cups chicken or vegetable stock
- 1 tbsp soy sauce
- 1 tbsp miso paste (optional, for umami depth)
- 1 tbsp sesame oil
- 3 garlic cloves, minced
- 1 inch ginger, grated
- 1 tsp chili flakes (optional)

For the Soup:

- 150g noodles (ramen, soba, or egg noodles)
 - 150g boneless chicken (or tofu for veg version)
 - ½ cup mushrooms (shiitake or button), sliced
 - ½ cup cabbage or bok choy, chopped
 - 1 small carrot, julienned
 - 1 boiled egg, halved
 - Salt & pepper to taste
 - Spring onions, chopped (for garnish)
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Instructions

1. **Prepare the Broth:**
In a large pot, heat sesame oil. Sauté minced garlic and ginger until fragrant.
Add stock, soy sauce, and miso paste. Bring to a gentle boil.
 2. **Cook the Chicken & Veggies:**
Add chicken pieces and cook until tender.
Add mushrooms, cabbage, and carrots. Simmer for 5–7 minutes.
 3. **Boil the Noodles:**
Cook noodles separately as per package instructions. Drain and set aside.
 4. **Assemble the Bowl:**
Place cooked noodles in a bowl. Pour hot broth and veggies over them.
Top with boiled egg halves and sprinkle spring onions and chili flakes.
 5. **Serve Hot:**
Enjoy immediately while it's steaming — perfect comfort food for chilly days!
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Tips

- Add a **dash of rice vinegar or lime juice** for a tangy kick.
- Replace chicken with **pork belly, tofu, or shrimp** for variation.
- For richer broth, simmer with a small piece of **kombu (seaweed)** or **bonito flakes**.