

Crispy Chicken Caramelized Miso Noodle Soup

Ingredients:

- 2 chicken thighs, bone in & skin on
- 4 cups of water
- 2 baby bok choy
- 1 stalk of scallion, white and greens separated
- 1 knob of ginger root
- 3 tablespoons of miso
- 2 packs of noodle
- 2 eggs

Instructions

1. Start by debone your chicken thighs and save those bones for stock. Next, take off the ends of the bok chok and scallions. Slice up your ginger root and set aside.
2. In a pot add in your chicken bone, scallion, ginger, boy choy, 4 cups of water, and a pinch of salt. Let this simmer for 45 minutes.
3. In the meantime, salt your chicken thighs and place them skin side down in a pan on medium high heat. Let the chicken fat render out and flip the thighs once the skin gets nice and golden brown.
4. While the chicken is cooking, mince up some ginger root. Once the chicken is out of the pan, set aside to reabsorb its juices. Add in the ginger root and them blossom in the chicken fat.
5. Let this caramelize and get golden in color. This will take about 5 minutes on low heat. Remove them from the pan but keep all the oil in the pan.
6. Add in the miso to the oil and stir to caramelize the miso in the ginger oil. This will take about 1 -2 minutes. Then slowly stir in the stock that you were cooking earlier. Slowly pouring the stock into the caramelized miso helps emulsify the miso.
7. Now that your stock is ready it is time to cook the rest of your ingredients. Bring a pot of water to a boil and slowly add in your eggs. Cook for 6 -12 minutes. 6 for a half boiled egg and 12 for a hard boiled egg.
8. Slice your green onion on a bias and set aside. Once your eggs are cooked, take them out and slowly dip them back and forth in some cold water. Leave the eggs in the cold water until you are ready to plate.
9. In the same boiling pot of water, add in your bok choy and cook them for 1.5 minutes. You are really just looking to soften them up.

10. Now that everything but the noodles are done, drop your noodles into the boiling water and cook for just 1 -2 minutes. Ladle the broth into your bowl then add in your noodles, sliced chicken, boiled egg, boy choy, sliced scallion, and caramelized ginger & chicken skin. Enjoy while hot!