

CHICKEN RAMEN

Serves 2 | 45 min

SUPPLIES

2 Pots

Pan

Bowl

Strainer

INGREDIENTS

2 chicken breasts

Salt

1 tbsp butter or olive oil

2 tsp sesame oil

2 tsp ginger

3 tsp garlic

3 tbsp soy sauce

2 tbsp mirin

4 cups chicken stock

Shiitake mushrooms

2 large carrots

Bok choy

2 eggs

2 packs ramen noodles (3 oz each)

1 can coconut milk

Green onion

DIRECTIONS

1. Preheat oven to **375° F**. Season chicken with salt and pepper. Melt butter in skillet over medium heat then add the chicken skin-side down. Cook chicken for about **5-7 minutes**. Flip chicken and cook additional **4-5 minutes**. Transfer chicken to oven and roast for **15-20 minutes**. Remove and transfer to plate.
2. Put **sesame oil** in large pot over medium heat. Add **garlic** and **ginger** and cook for a minute or so. Add the **soy sauce** and **mirin** and stir. Cook for additional minute. Add the **stock** and bring to a boil. Let simmer for **5 minutes**. Add carrots and let simmer for **5 minutes**. Add mushrooms and simmer additional **5 minutes**.
3. Make the soft-boiled eggs (**7 minutes**) and let cool in bowl of cold water.
4. Cook the ramen noodles, strain, and add to broth.
5. Add a few scoops of the coconut milk and mix. Let simmer for a minute or so. Then add Bok choy and cook for additional minute. Add the chicken.
6. Add sliced eggs and garnish with green onion.