

Chicken Ramen Soup

64 oz. low-sodium chicken broth
1 tablespoon soy sauce
1/4 cup sherry
2 teaspoon ground ginger
2 dashes black pepper
2 cloves garlic, minced
2 medium carrot, sliced
3 stalks celery, sliced
1 red bell pepper, cut into 2-inch long strips
4 green onion, sliced
1 tablespoon sesame oil
2 10 oz. cans cooked chicken, drained, or 20 oz, shredded, cooked, boneless, skinless chicken
4 uncooked packs of Ramen noodles
2-4 eggs, cooked (see below)
2 sheets of roasted seaweed, cut into thin strips

Heat the broth, soy sauce, sherry, ginger, pepper, garlic, carrot, celery, red pepper, and green onions to a boil. Boil, covered, for about 15-20 minutes.

Stir in the sesame oil, noodles, and chicken. Reduce the heat to medium, and boil gently for 3-4 minutes or until the noodles are done.

Place the ramen in medium-sized bowls, and put egg and seaweed on top.

Cooking soft-boiled eggs: Fill a pan with water, and bring the water to a boil. Gently lower the eggs into the water, and then simmer for 6-7 minutes. Remove the eggs with a slotted spoon, and place them into a bowl of ice water. Peel the cooled eggs, cut in half lengthwise, and place them in the bowls of ramen.

Serves 4

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Note: Better to add the red pepper towards the end, just before adding the sesame oil and noodles.