

Chicken Ramen



This bowl of flavour is the bomb. Ramen is a rich broth made with tender chicken (or you could substitute pork), fresh noodles and sriracha* paste which can be altered depending on how much bang you want in your soup tonight.

***Sriracha is a hot chilli sauce made from a paste of chilli peppers, distilled vinegar, garlic, sugar & salt. We buy our Asian groceries from Fujimart in Subi.**

Ingredients

- 2 litres chicken stock
- 8 tbsp of sriracha* sauce -alter to suit taste
- 600g of good egg noodles
- 4 chicken breasts, marinated in 8 tbsp soy sauce & 4 tsp of freshly grated ginger
- 4 handfuls of beansprouts
- 1 red onion, finely sliced
- 4 spring onion, chopped
- 4 fresh red chillies , sliced
- limes for garnish
- coriander for garnish
- boiled Little Farm egg
- chopped seasonal veg like asian greens and carrot optional

Method

- Marinate chicken breast for 1 hour before placing in a hot oven until cooked through.
- Cook egg noodles in pan of boiling water (follow packet instructions).
- Once noodles are cooked, drain and place into ramen bowl.
- Add sriracha sauce and chicken stock, then stir to separate noodles.
- Slice cooked chicken at 45°, placing gently on top of the noodles.
- Add freshly chopped ingredients to the dish and garnish with lime & sprigs of coriander, dried seaweed and a boiled egg and any optional extra vegetables.

Serves 4