

# Chicken Ramen Bowl (page 1 of 2)

Theme: National Ramen Noodle Day (4/4)

Prep Time: 10 mins \* Cook Time: 20 mins

Yield: 4 servings

Super simple to make! You only need one pot and about 20 min. cook time. Before you

know it you'll be slurping up this flavorful soup with tons of noodles, healthy veggies, soft set eggs and a dash of hot chili oil\*\*.



## Ingredients

2 large eggs (soft boiled or hard boiled)

4 cups low-sodium chicken broth or stock

1  $\frac{1}{2}$  tsp low sodium soy sauce

2 chicken breast fillets or thighs boneless & skinless (approx. 5-6 oz. each)

6 oz. to 8 oz. ramen noodles\* or thin spaghetti

1 cup shredded cabbage

1 cup shredded carrots

2 green onions, chopped

hot chili oil - to taste \*\*  
or sriracha (optional)



## Instructions

1. Add whole eggs (shell on) to a medium size saucepan and cover with enough water to cover eggs by 1

inch. Bring to a boil, remove from heat. Cover saucepan and let sit for 7 minutes.

Remove eggs with tongs or a slotted spoon and submerge in a bowl of ice water.

Set aside. **This process will yield soft set eggs**, which are jammy, typically used in ramen bowls. If you prefer, you can hard boil eggs instead.

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2. Meanwhile, in a separate soup pot (or medium saucepan) add chicken broth and soy sauce and bring to a boil. Add the chicken breasts and continue cooking until thoroughly cooked (about 8-10 min.). Remove chicken breasts from broth, let cool to touch, and shred with two forks. Return shredded chicken to broth.
3. Remove and discard seasoning packet that comes with ramen noodles. Add ramen noodles to pot with broth and shredded chicken. Cook noodles according to time indicated on package (approx. 3-5 min.) Add additional chicken broth or water as necessary. Add salt/pepper to taste.
4. Peel and halve eggs, set aside.
5. Remove soup from heat. Divide into 4 bowls (or as needed.) To each, add cabbage and carrots, then garnish with one egg half and chopped green onions. Serve immediately. Drizzle chili oil according to taste.

### Chef Notes

\* Ramen noodles - you can use 2 (3.5 oz) packets of instant ramen noodles (discard seasoning portion) or thin spaghetti or other Asian noodles.

\*\* Hot chili oil can be found in most grocery stores in the Asian section. Substitute sriracha if you can't find hot chili oil. If you prefer something less spicy you could substitute sesame oil for the hot chili oil.

