Simple 1pot Ramen Noodle Soup (Chicken/Prawns/etc)

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2

- 2 hard boiled eggs
- Sesame oil
- 2-3 Garlic cloves, finely chopped (approx. 80g)

- Equal amount of ginger, finely chopped (approx. 80g)

- 1-2 chillies, whole (optional, add more if desired)

- 750ml stock (1½ pints)
- 2 table spoons of soya sauce (or tiriyaki sauce)
- 2 portions of chicken (or prawns, tofu, etc.)
- 5-6 mushrooms (preferably oyster)
- 1/2 Pak Choi (or a good handful of spinach)
- Handful of bean sprouts
- Sprig of Coriander

To garnish

- 1-2 spring onions, finely sliced
- Sesame seeds (optional)

- Slice of lime (optional)
- Extra coriander (optional)

Instructions

Sweat the garlic, ginger and chillies in the oil, then add the stock and boil for 10 mins. Strain, reserve the broth and discard the bits.

In the remaining broth poach the chicken (or alternative) and mushrooms until cooked (e.g. ten minutes if using chicken). Poach just off the boil - this will make the chicken more succulent.

Remove the chicken and mushrooms and use the broth to cook the noodles and pak choi (1/4 per perspn). When cooked stir in the bean sprouts, and coriander, and serve. Slice the chicken breast as thinly as possible, and place on the noodles, do the same with the boiled egg, garnish with spring onions and top up with any remaining broth.

Garnish with sesame seeds and slice of lime, if using.

Done!