

Chicken Ramen

Serves 8



Ingredients

- 4 Chicken Breasts (bone-in skin-on)*
- Kosher salt and freshly-ground black pepper, *to season*
- 2 carrots, cleaned, unpeeled
- 2 stalks celery
- 4 cloves garlic
- 1 medium onion, quartered, skin on
- 2 bay leaves
- 2-inch piece fresh ginger
- 3 ½ quarts water
- 2 teaspoons sesame oil
- 3 tablespoons low-sodium soy sauce (or more to your preference)
- 2 tablespoons rice-wine vinegar
- 2 teaspoons fish sauce
- 2 tablespoons oyster sauce
- 2 teaspoons chili garlic sauce, Sriracha
- 3 oz dried shiitake mushrooms (or 1 ½ cups fresh) *If using dried, reconstitute with boiling water and reserve the liquid as you can use that in the soup.
- 2 teaspoons kosher salt
- 6 - 8 large eggs
- 1 cup scallions, *sliced thin*
- 2 (8 ounce) packages fresh ramen noodles, at room temperature
- ½ cup fresh cilantro, chopped
- 1 package Nori, sliced thin, optional
- Optional: fresh jalapeño or chili slices, *for serving*

Steps

- Make the stock:** Season the chicken breasts generously with Kosher salt and black pepper. Heat a large stock/soup pot over high heat. Once hot, add the chicken breasts, skin-side down. Careful. It will sizzle. You want to brown the chicken before flipping the pieces over to brown the other side. Lower the temperature and carefully add the carrots, celery, garlic, onion, water, bay leaf and ginger. Bring the mixture to a boil, then reduce to a simmer, cooking for about one hour.
- While stock is cooking, prepare the eggs.** Fill a pot with enough water to cover the eggs, and bring to a boil. Gently lower the eggs (still cold from the fridge) into the boiling water, and let simmer for 7 minutes (for a slightly-runny yoke) or 8 minutes (for a soft, but set-up yoke). Meanwhile, fill a large bowl with ice water. When the timer finishes, transfer the eggs to the ice bath to stop the cooking process. Wait at least 5 minutes, or until cool enough to handle, then carefully peel away the shell and slice in half, lengthwise. Set aside until ready to serve.
- Back to the stock:** Remove the bay leaves and chicken pieces. Allow chicken to cool before removing and discarding the skin and bones and shredding the chicken meat. Set the shredded meat aside.
- Using a large strainer, strain the stock into another clean pot and discard all the vegetables. (I like to make the stock a day in advance because at this point I let the stock cool and then refrigerate. By the next day the fat has solidified and is floating at the top. It's easier to then skim the fat off). Or you can use a fat separator to remove the fat from the stock. Put the strained stock into the clean pot. Heat on medium-high heat.
- To the strained stock add mushrooms, sesame oil, soy sauce, rice-wine vinegar, fish sauce, oyster sauce, chili garlic sauce, the mushrooms, and salt. Bring mixture to a boil. Reduce to a simmer. Get 8 bowls. Equally divide the ramen noodles into the bowls. Add shredded chicken. Ladle super hot soup over noodles and chicken. Place eggs on top. Top with scallions, cilantro, nori (if desired), chilis, etc. Serve and eat hot!