



Chicken Ramen Bowl

Jacob · 30/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

4

Description

Ramen bowls are all the rage and Ive been dying to try this at home especially now that the holiday hoopla is over and Im setting my sights on eating whole I never skimp on flavor even when Im eating light This dish is a total flavor bomb filled with a rich broth tender meat and noodles all topped with a sevenminute egg my new favorite thing in the world My family went nuts for this its complex easy and satisfying You dont have to make the egg but I think its so worth it

Ingredients

- - 2 tablespoons vegetable oil
- divided - 1 medium onion
- thinly sliced - 3 cloves garlic
- minced - 1 tablespoon freshly grated ginger - ½ cup rice vinegar
- or to taste - ½ cup reduced-sodium soy sauce - 2 tablespoons oyster sauce - 2 tablespoons mirin - 1
tablespoon fish sauce - 1 tablespoon Sriracha sauce - 4 cups low-sodium chicken broth - 1 cup water - ¾ pound
baby bok choy
- quartered lengthwise - 1 cooked chicken breast
- shredded - 3 (3 ounce) packages dried ramen noodles - 4 eggs - 1 jalapeño pepper
- sliced
- or to taste - 2 green onions
- chopped
- or to taste - ¼ cup chopped cilantro
- or to taste

Instructions

1. Heat 1 tablespoon oil in a Dutch oven over medium-high heat. Add onion and sauté until starting to soften
2. about 5 minutes. Add garlic and ginger; cook about 30 seconds more. Add rice vinegar
3. soy sauce
4. oyster sauce
5. mirin
6. fish sauce
7. and Sriracha sauce; stir to combine. Add chicken broth and water and bring to a boil. Reduce the heat and simmer for about 5 minutes. Stir in bok choy and chicken; simmer gently until bok choy is just tender
8. about 2 minutes. Cover and keep warm. Fill a large pot with lightly salted water and bring to a rolling boil. Add ramen noodles and return to a boil. Cook
9. uncovered and stirring occasionally
10. until noodles are tender yet firm to the bite
11. 5 to 7 minutes. Drain noodles and drizzle with remaining 1 tablespoon oil to prevent sticking. While the ramen is cooking
12. fill a pot with enough water to cover the eggs and bring to a boil. Gently lower eggs into the boiling water and cook until yolks are barely set
13. about 7 minutes. Fill a large bowl with ice water. Transfer eggs to the ice bath to stop the cooking process; let sit about 3 minutes. Drain eggs
14. carefully peel away the shells
15. and slice in half. Divide ramen between four bowls. Add broth
16. then top with jalapeño
17. green onions
18. cilantro
19. and soft boiled egg halves. Serve immediately.