

Chicken Ramen

The chicken ramen is a bit complicated, so I've broken it down into steps so it is easier to follow.

Step	Ingredients	Method
Marinate the Chicken	2 tablespoons soy sauce 2 tablespoons mirin 2 cloves garlic crushed 1 tablespoon brown sugar 4 chicken thigh fillets	Marinate for at least 1 hour or overnight. Pre heat oven to 180°C. Line a baking tray with grease proof paper and bake chicken for about 30 minutes. Remove from oven and set aside while preparing the other ingredients.
Cook the Soup	1 litre chicken stock 3 cloves garlic crushed A knob of ginger (5cm) grated finely 2 spring onions 1 red chili (optional) ¼ cup mirin ¼ cup soy sauce 200g mushrooms sliced or shiitake mushrooms sliced	In a saucepan place the stock, ginger, garlic spring onions, soy sauce, mirin and chili if using. Bring to the boil then lower the heat and simmer for 15 minutes. Add the sliced mushrooms and simmer for a further 5 minutes.
Cook the Greens	1 tablespoon sesame oil 200g baby spinach bunch bok choy chopped 2 spring onions chopped	In a frying pan heat the oil and quickly sauté the greens. Remove from heat.
Cook the Noodles	440 gram packet wheat or rice noodles,	follow the instruction of the packet.
Assemble the soup		Slice the chicken. In a deep bowl add noodles, the chicken and some greens. Ladle the soup into the bowl. Sprinkle with some spring onion.