



JERNEJ KITCHEN

CHICKEN RAMEN WITH VEGETABLES AND HOMEMADE NOODLES

Extremely comforting, seasonal, and super delicious and healthy as well.

SERVES 2 PEOPLE
PREPARATION: 30 MINUTES

CHICKEN RAMEN

- 1 tbsp vegetable oil
- 200 g chicken breasts (boneless, skinless)
- 1000 ml chicken stock
- 1 carrot, thinly sliced
- 1 handful of brussels sprouts
- 3 large kale leaves
- 1 tbsp dried shitake mushrooms
- 2 eggs
- 140 g [Egg noodles](#)
- 1 tsp soy sauce
- 1 tbsp pork lard
- 1 handful of scallions, sliced

TOOLS AND EQUIPEMENT

- large pot
- saucepan
- cutting board
- kitchen knife
- two bowls

RAMEN

Place a large pot over high heat, add the oil. Season the chicken with salt and pepper. Add the chicken and cook until golden brown, for about 10 minutes, flip the chicken around and cook for another 10 minutes, until golden. Add the stock, sliced carrot, brussels sprouts and thinly sliced kale leaves. Also add the dried mushrooms. Simmer gently for another 10 minutes, and season with salt, to taste.

COOK THE EGGS

Fill a pot with water, add the eggs, still cold from the fridge into the water, and let simmer for 6 - 7 minutes. Remove from the heat. When cooked, move the eggs under cold running water to stop the cooking process.

COOK THE NOODLES

Cook the noodles. If you are using our recipe for homemade egg noodles, cook them for 1 minute in the ramen otherwise follow the instructions on the package. Add the soy sauce to the ramen. In a small saucepan heat the pork lard.

ASSEMBLE AND SERVE

Shred the chicken into thin pieces. Divide the ramen, noodles and vegetables into two bowls. Add the shredded chicken breasts and a bit of hot pork lard. Chop the scallions. Top the ramen with chopped scallions and an egg (sliced in half, lengthwise). Serve immediately