

Japanese chicken ramen

Ingredients

Serves 4

1.2L chicken stock

Handful fresh coriander
2 tbsp. soy sauce
8 shiitake mushrooms
1 pack baby pak choi
250g cooked chicken (shredded)
300g dried egg noodles
150g bamboo shoots
Black pepper

Equipment

Knives
Chopping boards
Measuring jug
Measuring spoons
Forks (shredding)
Large pan

Method

1. Make up the stock and pour into a large pan. Separate the coriander stalks and leaves, put the leaves to one side. Chop the coriander stalks into tiny pieces.
2. Add the stalks to the stock and bring to the boil, once boiling reduce the heat and simmer for 5 minutes to infuse the coriander.
3. Add the soy sauce and a grinding of black pepper, then the sliced mushrooms, pak choi, shredded chicken and noodles.
4. Simmer for a few minutes to soften the noodles before adding the bamboo shoots.
5. To finish, garnish the ramen with the coriander leaves. Serve hot and enjoy.