

## Chicken Ramen - Chanterelles, Scallions, Fried Egg, Miso Broth

This is actually pretty easy to make. Cook the chicken (or pork tenderloin, or fish, or portabello, or tofu, whatever you might want), make the broth, cook some mushrooms (doesn't matter what kind, just make them taste good), cook the noodles, make the dish. Wayyy better than the cellophane packages. Good fresh food, no MSG, great late night or quick dinner dish. Over time you'll develop your own version; tweaking the broth, adding vegetables, changing the noodles. I do it a little differently every time I do it at home.

4 ea boneless chicken breast

Salt and pepper

Light oil

**Miso Broth** (see below)

2 C. cleaned chanterelle mushrooms

2 Tbs. butter

4 ea. eggs

1 # fresh noodles

4 ea scallions, sliced thinly, soaked in cold water

Ginger root

Daikon radish

- 1) Prepare **Miso Broth**. Reserve.
- 2) Season chicken breasts well on both sides with salt and pepper.
- 3) Pre-heat oven to 350°.
- 4) Heat high sided skillet on medium-high heat. Coat the bottom of the pan with oil.
- 5) Cook chicken skin-side down until it is well browned and rendered. Turn and brown the second side. Place pan into oven to finish cooking.
- 6) Remove chicken from oven, allow to rest.
- 7) While chicken is cooking, heat a second skillet over high heat. Sauté mushrooms in butter, seasoning well with salt and pepper. Set aside.
- 8) Cook 4 eggs sunny side up.
- 9) Bring **Miso Broth** to a boil.

- 10) Place pasta in boiling **Miso Broth**. When done, place in four bowls. Apportion broth to the bowls.
- 11) Place eggs atop noodles.
- 12) Slice chicken and fan over noodles.
- 13) Place a pile of mushrooms next to chicken.
- 14) Place a small pile of scallions next to chicken and mushrooms.
- 15) Grate ginger and daikon over all with microplane grater.
- 16) Mash together and enjoy! Chopsticks and Asian spoons are best.

### **Miso Broth**

- 3 qt water
- 1 Tbs. sugar
- ½ Tbs. hondashi
- 1 C. white miso paste
- ¼ C. bonito flake

Soy sauce to taste

- 1) Combine all ingredients except bonito and soy. Bring to a boil. Reduce to a simmer.
- 2) Add bonito. Taste.
- 3) Adjust with soy.

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