

Quick Chicken Ramen Noodle Bowls

Prep: 45 minutes (incl. broth) Cook: 15 minutes Serves: 4

For the Broth:

12 cups Zoup! Good, Really Good™ Chicken or Beef Bone Broth
6 medium carrots, sliced
8 cloves garlic, thinly sliced
1 onion, sliced
½ cup thinly sliced fresh ginger root
2 3-inch cinnamon sticks
8 whole cloves
3 tablespoons reduced sodium soy sauce or tamari

To Serve:

2 small chile peppers, such as jalapeno or Serrano, thinly sliced
2 teaspoons vegetable oil
4 ounces shiitake mushrooms, stemmed and thinly sliced (about 2 cups)
2 cups baby bok choy, sliced crosswise
½ cup sliced bamboo shoots (about one 8 ounce can), drained
1 pound fresh refrigerated or 8 ounces dry Chinese (ramen) noodles, cooked per package directions
2 cups pulled rotisserie chicken meat
2 eggs, hardboiled, peeled and halved lengthwise
¼ cup green onions, thinly sliced
1 sheet nori seaweed, cut in half and sliced into ¼-inch ribbons
2 tablespoons chili garlic sauce or sriracha, if desired

1. In large saucepot over medium-high heat, bring broth, carrots, garlic, onion, ginger, cinnamon and cloves to a boil. Reduce heat to simmer and cook for 30 minutes, stirring occasionally. Strain broth, discarding solids, and stir in soy sauce and reserve.
2. In sauté pan over medium-high heat, cook chile peppers in oil for 4-5 minutes or until skins have blistered and are beginning to char, turning as needed. Remove from pan and let cool. In same pan over medium-high heat, cook shiitake mushrooms for 2-3 minutes or until lightly browned and reserve. Slice chiles in quarters lengthwise and remove seeds and ribs if desired for less intense heat.
3. Return reserved broth to saucepot and heat over medium-high heat till simmering. Add in shiitake mushrooms, bamboo shoots and bok choy and cook for 1 minute. Gently stir in noodles and chicken and cook until heated through and broth has returned to simmer.
3. Using tongs, distribute noodles from broth into serving bowls and ladle remaining mixture over noodles and garnish with egg, green onion, peppers and chile sauce, if using.

Chef's Tip: Prep your broth up to three days ahead and refrigerate until needed. Change it up a bit and try using beef instead of chicken. Thinly slice 1 pound cleanly trimmed beef strip loin and add to hot broth, cooking until desired doneness. Partially freezing your beef will help make thinly slicing much easier!