**10 simple steps to making the most comforting yet ravishing ramen.**

*One to impress your housemates with.*

*Asha Lawson-Haynes*

Whenever I tell anyone, I am making homemade ramen for dinner I am greeted with the same 3 responses of shock. “God that’s a lot of work”, “Bet that’s expensive” or “ You must have a lot of time on your hands”. I’m here to show you that its actually not that difficult! It’s a simple, cheap comfort food, perfect for the winter seasons and extremely tasty!

The trick is that once you’ve purchased the ingredients for the broth, you can reuse them time and time again, the only thing you need to buy each time is your toppings, which is entirely dependent on what you fancy that day. Although I use the ingredients below feel free to explore new flavour combinations, after all that’s what cooking’s all about!

**Ingredients**

*For the Broth:*

Chicken (or vegetable) stock cube

4 tbsp Soy sauce

Chinese five spice

2/3 garlic gloves sliced into thick chunks

A thumb sized piece of ginger, peeled and in chunks (can use powdered ginger)

1 tsp Worcestershire sauce

Pinch of sugar

Pinch or chilli (dependent on if you can hack your spice)

*Toppings:*

As I said previously, the toppings can vary to preference so don’t feel obliged to use the ones below, you could go rogue and add cabbage if you fancy, these are just the guidelines I follow when making it myself, but sometimes it just depends on what’s in the fridge that day!

1 chicken breast sliced into chunks (can use tofu if veggie)

3 pak choi leaves (Spinach tends to be a good alternative)

¼ tin of sweetcorn

4 sliced Mushrooms (size to preference)

Spring onions

1 egg

Pack of Thin Noodles

Olive oil

**Method**

**Step 1**

Pop your egg in to boil for around 6 minutes, once this is done place the egg on the side to cool. We’ll come back to this later!

**Step 2**

Mix 500ml of water in a saucepan with all the ingredients you are adding to your broth, bring this to a boil briefly then allow to simmer and reduce for 5-10 mins.

REMEMBER: keep tasting the broth as you go, you may need to add more sugar or chilli. Its your ramen, tailor it to suit your tastebuds.

**Step 3**

Drizzle a dash of olive oil in a frying pan (top tip: tastes even better if you use sesame oil)and add your chopped chicken breast chunks ( I tend to only need half a breast to fill me up) allow to brown slightly in the oil. Check one of the larger pieces and once cooked inside transfer to your simmering broth pan. This is to allow the chicken to infuse with the ramen flavours. Turn this down to a low heat now.

**Step 4**

Then add your chopped mushrooms to the same pan, as well as the pak choi, chuck a pinch of salt and pepper in to season and just let these cook through (approx. 4-6 mins). Once cooked take them off the heat and put aside.

**Step 5**

Whilst your veg is cooking, it’s a good idea to pop your noodles on to boil, again add a pinch of salt to the water. You’re nearly there!!

**Step 6**

Once the noodles are cooked, you’re basically done!

Whack the heat up on your broth for about a minute, then drain it through a Siv into your bowl. Left in your siv should be the bits of chicken as well as couple pieces of garlic and ginger.

**Step 7**

Transfer the noodles to you bowl with your broth. Then pick out the chicken and arrange it to your liking.

**Step 8**

Peel off the shell and chop your egg in half, again adding it to you bowl in the desired format (I like to put it smack bang in the middle)

**Step 9**

Next you’re going to add your pak choi, mushrooms, chopped spring onions and a handful of tinned sweetcorn to the dish.

**Step 10**

Last step!!

Finally, you’re going to eat up and ENJOY! See, Ramen isn’t that difficult after all.

Make sure to take a pic and tag @mancunionfood on Instagram! A plate of food

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