



# Akari's Chicken Shoyu Ramen

## Ingredients (for 2 servings)

- 9 oz (250 g) chicken thigh or chicken breast
- 2 portions fresh Chinese-style noodles

### Broth:

- 3 1/3 cups (800 ml) water
- 0.5 oz (15 g) ginger, thinly sliced
- 1 garlic clove, crushed
- 3 Tbsp soy sauce
- About 0.3 oz (8 g) kombu (dried kelp)

### Toppings:

- Chopped scallions, to taste
- Coarsely ground black pepper, to taste



## Instructions



**Step 1. Prepare the Chicken**  
Prick the chicken all over with a fork.



**Step 2. Make the Broth**  
Place the chicken and all ingredients for the broth into a pot. Bring to a boil, then immediately reduce the heat to low. Cover and simmer gently for 8 minutes. Turn off the heat and let the chicken rest in the broth for about 10 minutes.



**Step 3. Finish the Chicken and Broth**  
Remove the chicken, ginger, and kombu from the pot. Season the broth with a pinch of salt to adjust the flavor.



Slice the meat thinly on a diagonal.



**Step 4. Cook the Noodles**  
Boil the noodles according to the package instructions. Drain well and divide between two ramen bowls.



**Step 5. Assemble**

Pour the hot broth over the noodles. Top with the sliced chicken, chopped scallions, and a generous sprinkle of black pepper.

