Chicken Ramen Noodle Recipes

A comforting bowl with seared chicken, miso-soy broth, springy noodles and fresh toppings.

4 BOWLS	PREP 15 MINUTES	COOK 25 MINUTES	TOTAL 40 MINUTES



THE MASTER RECIPE

Boneless, skinless chicken thighs 1 lb (450 g), trimmed	**Garlic** 2 cloves, minced
Dried ramen noodles 2 packs (about 180 g); discard seasoning packets	**Fresh ginger** 1 tbsp (6 g), finely grated
Chicken broth 6 cups (1.4 L), preferably low-sodium	**Shiitake mushrooms** 4 oz (115 g), sliced
White miso paste 2 tbsp (34 g)	**Baby bok choy** 2 small heads, halved lengthwise
Low-sodium soy sauce 2 tbsp (30 ml)	**Eggs** 2 large
Sesame oil 2 tsp (10 ml)	**Scallions + sesame seeds** 2 scallions, sliced + 1 tsp seeds, to finish

METHOD

Step-by-step instructions

Why it works: Cooking noodles separately keeps the broth clear and prevents them from absorbing too much liquid. Miso is stirred in after the broth comes off the heat to preserve its mellow flavor.

1. Cook the eggs. Lower eggs into gently boiling water and cook 7 minutes for jammy yolks or 10 minutes for firm yolks. Cool in cold water, peel and halve.

2. Sear the chicken. Pat thighs dry. Heat 1 tsp sesame oil in a skillet over medium-high. Sear chicken 5-6 minutes per side, depending on thickness, until the thickest part reaches 165 F (74 C). Rest 5 minutes, then slice.

3. Build the broth. In a saucepan, warm the remaining sesame oil over medium. Add garlic and ginger; stir 30 seconds. Add broth, soy sauce and mushrooms. Bring to a gentle simmer for 8-10 minutes.

4. Finish the greens and noodles. Add bok choy and simmer 2-3 minutes until bright green and just tender. In a separate pot, cook ramen noodles according to package directions; drain. Turn broth off the heat and whisk in miso until dissolved.

5. Assemble. Divide noodles among bowls. Add broth and mushrooms, then top with sliced chicken, bok choy, egg, scallions and sesame seeds. Serve immediately.

VARIATIONS

Chicken breast. Use an even-thickness breast; sear over medium heat and cook to 165 F (74 C), then rest before slicing.

Spicy ramen. Stir 1-2 tsp chili paste into the broth with the soy sauce.

More vegetables. Add thinly sliced carrots with the mushrooms; add spinach just before serving.

No egg. Skip the eggs and add extra bok choy or mushrooms.

DONENESS & FOOD SAFETY

Check chicken at the thickest point with an instant-read thermometer; it must reach 165 F (74 C). Thighs can be taken to 175-185 F (79-85 C) for a softer texture.

Storage: For best texture, refrigerate broth, chicken and noodles separately within 2 hours and use within 3-4 days. Store peeled eggs covered and use within 3-4 days. Reheat broth to steaming, then add noodles and chicken just long enough to warm. Freeze broth and chicken up to 2 months; do not freeze cooked noodles or bok choy.

Images show ingredients, preparation, cooking, finishing and serving stages. Cook chicken to a safe internal temperature; visual cues alone are not enough.