

Ramen Noodles

Ingredients

- 400ml chicken stock
- 1 clove of garlic
- 2 tbsp. soy sauce
- $\frac{1}{2}$ tsp Worcestershire sauce
- Small piece of ginger,
- 1 pinch of Chinese five spice
- A pinch of chilli powder
- 200g ramen noodles
- 1 piece of chicken breast

Garnish

- Handful of baby spinach
- 2 tbsp sweetcorn
- 1 boiled egg,
- A piece of dried nori,
- sliced spring onions

Method

1. Boil your egg for 10 minutes from the time it starts boiling.
2. Chop up the garlic and spring onion finely.
3. Peel and grate the ginger.
4. Chop up the spinach roughly
5. Cut up the Nori and put to the side.
6. Put your egg to the side.
7. Slice the chicken, fry in oil until just starting to brown, then set aside.
8. Mix the chicken stock, garlic, soy sauce, worcestershire sauce, ginger, Chinese five spice, chilli powder and noodles in a saucepan, bring to the boil, then reduce the heat and simmer for 5 mins.
9. Peel your egg and halve it and put it to the side.
10. Add the chicken, spinach, sweetcorn, spring onions and simmer for 3 minutes.
11. Add egg halves each. Sprinkle over the nori .
12. Serve...