

# 30 minutes Creamy Chicken Ramen



## <Ingredients (4 serve)>

300g Chicken thigh/leg\*

1/2 Large onion

4 cloves Garlic

1 Large potato (cut into half)

1/2 stalk Celery

2 cubes Chicken stock

1L Water\*\*

Salt

1 Tbsp Potato starch

Pepper

Ramen noodle (egg noodle)

Spring onion (chopped) (option)

Egg (half-boiled) (option)

Pak choi (boiled) (option)

\*)Make sure to choose boneless meat, otherwise you would need different method. Thigh

or leg NOT breast meat is better.

\*\*\*)Depend on the size of Ramen bowl. That is based on middle size bowl, so if you use large bowl, add water, potato and cubes of chicken stock more.

### <Method>

#### 1. **Make the vegetables stock**

Put the onion, garlic, potato and celery in a stew pan and pour the water. Bring it to the boil with cover and simmer for 10 minutes.

In the meantime, slice the chicken into mouthful size and season with salt. Coat with potato starch and allow to set aside.

#### 2. **Make the creamy soup**

Add the chicken and chicken stock cubes to the broth and boil for 5 minutes or until the meat is cooked thoroughly. Remove any scums. Take the chicken (keep it for the garnish) and celery out from the broth and mash the onion, garlic and potato in the stew pan (if you don't have a hand blender/food processor, pestle would work for you) until the soup turns into white and creamy.

Add the salt and check the taste. Add a chicken stock cube if you need. Reheat the soup on low heat.

#### 3. **Boil the noodle**

Meanwhile boil the noodle until al dente and put into the bowl. Pour the soup over immediately and garnish noodle with the chicken meat.