

# Homemade Chicken Ramen

Yield: 5 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/best-japanese-chicken-ramen-recipe>

## Ingredients:

- 1 tablespoon oil
- 1 medium onion finely diced
- 6 garlic cloves finely diced
- 1 tablespoon fresh ginger diced
- 6 cups chicken broth or Stock
- 1 tablespoon chili garlic sauce
- 1/4 cup soy sauce Tamari for GF
- 2 cups bok choy Asian Cabbage, finely chopped
- 2 1/2 cups chicken Shredded, from a rotisserie chicken or poached chicken
- 16 ounces ramen noodles pkg., cooked according to pkg. instructions
- green onions garnish, optional
- sliced mushrooms add last minute of cooking
- Sriracha
- cilantro garnish, optional
- boiled egg

## Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 68 grams
3. Cholesterol: 75 milligrams
4. Fat: 24 grams
5. Fiber: 3 grams
6. Protein: 39 grams
7. SaturatedFat: 9 grams
8. Sodium: 2860 milligrams
9. Sugar: 5 grams

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