

# Chicken Ramen

Yield: 4 min  
Total Time: 165 min

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

## Ingredients:

- 2 pounds chicken bones
- 1 pound chicken wing tips
- 1 leek small, cut into 4 pieces
- 1 5/8 inches ginger fresh sliced into 8 coins
- 4 cloves garlic unpeeled
- vegetable oil for frying the aromatics
- 2 3/4 inches dashi kombu
- 10 cups water
- 1/4 cup toasted sesame oil
- 3 scallions white part only, minced
- 1 tablespoon soy sauce
- 1 cup soy milk unsweetened
- 1 tablespoon soy sauce
- 1 tablespoon salt
- 4 ramen noodles portions, fresh boiled according to package directions

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 85 milligrams
4. Fat: 38 grams
5. Fiber: 1 grams
6. Protein: 23 grams
7. SaturatedFat: 7 grams
8. Sodium: 2370 milligrams
9. Sugar: 3 grams

---

Thank you for visiting our website. Hope you enjoy Chicken Ramen above. You can see more 19 japanese chicken bone broth recipe Dive into deliciousness! to get more great cooking ideas.