

# Easy Chicken Miso Ramen

Yield: 6 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-somen-soup-recipe>

## Ingredients:

- 1 tablespoon safflower oil or vegetable oil
- 1 pound ground chicken used 98% lean
- 4 cloves garlic minced
- 1 inch fresh ginger finely grated
- 2 tablespoons chili paste I used Gochujang
- 6 green onions thinly sliced
- 1/4 cup soy sauce HemisFares Nidan Jyukusei Shoyu
- 1 tablespoon safflower oil or vegetable oil
- 16 ounces sliced mushrooms shiitake, cremini, oyster etc.
- 4 cloves garlic minced
- 1 inch fresh ginger grated
- 2 tablespoons chili paste I used Gochujang
- 1/2 cup soybean paste HemisFares Red Miso
- 1/3 cup mirin Japanese sweet rice wine
- 7 cups chicken stock
- 3 baby bok choy
- 5 ounces somen Hemisfares Mina, Thin Wheat Noodles

## Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 75 milligrams
4. Fat: 15 grams
5. Fiber: 5 grams
6. Protein: 33 grams
7. SaturatedFat: 2 grams
8. Sodium: 2420 milligrams
9. Sugar: 10 grams

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