



## Hearty Italian-Style Ramen with Rich Tomato Broth



This recipe calls for:

### Chunky Marinara Pasta Sauce

Prep time

**13 minutes**

Cook time

**12 minutes**

Servings

**4**

### Ingredients

#### Broth

1 jar (24 ounces) RAGÚ® Simply Chunky Marinara Pasta Sauce  
1 pkg. (32 ounces) chicken bone broth  
3 cloves garlic, finely chopped

#### Noodles

10 cups water  
2 tablespoons baking soda  
12 ounces angel hair pasta

## Toppings

3 cups coarsely shredded rotisserie chicken meat  
2 cups halved multi-colored grape tomatoes  
6 Soft-Set 6-minute Eggs\*  
1/3 cup thinly sliced fresh basil  
1/3 cup grated Parmesan cheese  
2 tablespoons garlic oil or chili oil, for drizzling  
Red pepper flakes (optional)

## Instructions

1. Combine broth ingredients in large pot. Bring to boil on high heat. Reduce heat to low; cover to keep warm.
2. Meanwhile, bring water and baking soda to boil in 8-quart pot. Add pasta; cook until done and drain well. Divide among 6 serving bowls. Arrange Toppings evenly over noodles. Top with hot broth.

**Tips: \*Soft-Set 6-minute Eggs:** This method of cooking eggs allows you to cook multiple eggs at once with fully cooked whites and runny molten yolks. Bring water to a rolling boil in a saucepan. Gently lower cold eggs into the water. Immediately set a timer for 6 minutes. Meanwhile, have ready a bowl of ice water. After 6 min, transfer eggs to ice water bath using slotted spoon. Cool completely before peeling. Store unpeeled cooked eggs in the refrigerator for up to 1 week. Adding baking soda to the pasta cooking water helps to give regular pasta a springy ramen noodle-like texture. Make sure to use a large pot with plenty of headspace, as the water will foam during cooking. An average sized rotisserie chicken from the deli yields about 4-½ cups of meat.