



Ramen Chicken Noodle Soup

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

This tasty ramen chicken noodle soup with a zesty Asian flair features chicken broth soy sauce garlic ginger and colorful vegetables and its ready in less than 30 minutes

Ingredients

- - 3 ½ cups chicken broth (such as Swanson Original
- Natural Goodness
- or Organic Chicken Broth) - ½ red bell pepper
- cut into 2-inch-long strips - 2 green onions
- sliced diagonally - 1 medium carrot
- sliced diagonally - 1 stalk celery
- sliced diagonally - 1 clove garlic
- minced - 1 teaspoon soy sauce - 1 teaspoon ground ginger - 1 pinch black pepper - 1 cup cooked
- shredded boneless
- skinless chicken breast meat - 4 ounces uncooked ramen noodles
- broken into pieces

Instructions

1. Combine broth
2. bell pepper
3. green onions
4. carrot
5. celery
6. garlic
7. soy sauce
8. ginger
9. and pepper in a 2-quart saucepan over medium-high heat; bring to a boil. Stir chicken and noodles into the pan
10. reduce the heat to medium
11. and cook until noodles are tender
12. about 10 minutes. Recipe Tip For an interesting twist
13. use 1 cup of sliced bok choy instead of celery and 2 ounces of uncooked cellophane noodles for the ramen. Reduce the cook time to 5 minutes.