



## Chinese Chicken Soup with Bok Choy

Jacob · 30/09/2024



### Prep Time

45 mins

### Difficult

Medium

### Servings

4

### Description

This soup with bok choy is a quick and delicious ramenstyle soup that uses easytofind ingredients The broth is rich in flavor and freezes well Boil fresh noodles to enjoy unsoggy leftovers

### Ingredients

- - 6 cups chicken broth - 1 bunch green onions
- sliced - 4 cups chopped bok choy - 1 small carrot
- cut into 1/4-inch dice - 1 small stalk celery
- cut into 1/4-inch dice - ¼ cup soy sauce - 2 tablespoons ginger root
- peeled and minced - 1 tablespoon creamy peanut butter - 2 teaspoons sriracha sauce - 3 cloves garlic
- minced - 1 teaspoon white sugar - 1 (12 ounce) package ramen noodles - 1 cup chopped cooked chicken

### Instructions

1. Bring chicken broth to a boil in a stockpot over medium heat. Add green onions; reduce heat and simmer until flavors are released
2. 1 to 2 minutes. Add bok choy
3. carrot
4. celery
5. soy sauce
6. ginger
7. peanut butter
8. sriracha
9. garlic
10. and sugar. Simmer until vegetables are tender
11. about 10 minutes. Fill a second large pot with lightly salted water and bring to a rolling boil. Cook ramen noodles in boiling water
12. stirring occasionally
13. until tender yet firm to the bite
14. 2 to 5 minutes. Drain. Portion noodles into serving bowls. Place chicken into the pot of broth. Simmer until chicken is heated through
15. about 4 minutes. Pour soup over noodles to serve. Recipe Tip You can use any kind of Asian-style noodles and substitute sesame oil for peanut butter.