



Chicken Ramen Noodle Soup with Honey Sriracha Crackers

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

This comforting chicken ramen noodle soup is served with homemade honey Sriracha crackers for crunch and extra flavor

Ingredients

- - 2 tablespoons olive oil - $\frac{3}{4}$ cup thinly sliced carrot - $\frac{3}{4}$ cup sliced celery - $\frac{3}{4}$ cup chopped onion - 1 teaspoon grated fresh ginger - 2 cloves garlic
- minced - 4 cups low-sodium chicken broth - 1 tablespoon reduced-sodium soy sauce - 2 teaspoons chopped fresh basil - 2 teaspoons chopped fresh oregano - $\frac{1}{4}$ teaspoon ground black pepper - 2 cups cubed cooked chicken - 2 (3 ounce) packages ramen noodles with seasoning packet - 1 tablespoon lime juice - $\frac{1}{4}$ teaspoon lime zest
- or to taste - 2 tablespoons canola oil - 2 tablespoons butter - 2 tablespoons honey - 2 tablespoons Sriracha sauce - 9 ounces oyster crackers

Instructions

1. Heat oil in a Dutch oven over medium heat. Add carrot
2. celery
3. and onion. Cook until crisp-tender
4. about 5 minutes. Add ginger and garlic. Cook 1 minute more. Add broth
5. soy sauce
6. basil
7. oregano
8. and pepper. Bring to a boil. Reduce heat and simmer
9. covered
10. until carrots are just tender about 5 minutes. Stir in cooked chicken and ramen noodles. Simmer
11. uncovered
12. until noodles are tender
13. 3 to 5 minutes. Stir in lime juice. Ladle soup into bowls. Sprinkle with lime zest and
14. if you like
15. additional basil and oregano leaves
16. and serve with Honey-Sriracha Crackers. Honey-Sriracha Crackers: Preheat the oven to 400 degrees F (200 degrees C). Line a 10x15-inch baking pan with foil. Heat canola oil and butter in a large saucepan over medium heat until butter is melted
17. 1 to 2 minutes. Whisk in honey
18. Sriracha
19. and 1 1/2 teaspoons of the reserved ramen seasoning packet. Bring to a boil. Remove from heat and stir in oyster crackers. Toss together until evenly coated. Transfer crackers to the prepared pan and spread to an even layer. Bake in the preheated oven
20. stirring once
21. until light golden and crisp
22. 8 to 10 minutes. Remove from heat and cool completely (crackers will continue to crisp as they cool). Store crackers in an airtight container at room temperature up to 2 weeks. Cook's Note: You can use lemon juice and zest instead of lime for the soup.