

CHICKEN RAMEN SOUP

Preparation: **10** minutes | Cooking: **20** minutes | Servings: **4-6**

INGREDIENTS

1 pound shredded chicken *1 tablespoon green curry (not spicy)*
2 cloves garlic, minced *Salt and pepper to taste*
2 inches fresh ginger, peeled and minced *Limes, garnish (optional)*
1 package ramen noodles (discard seasoning) *Fresh cilantro, garnish (optional)*
1 medium onion, diced
1 red pepper, chopped
1 carrot, shredded
2 (14-ounce) cans coconut milk
1 quart chicken stock
1 cup sweet peas
1 tablespoon coconut oil



INSTRUCTIONS

Use leftover chicken, purchase a rotisserie chicken and shred it, or blanch 1 pound of chicken breast in lightly salted, barely simmering water until cooked through (12-15 minutes). Let cool and shred. To start soup, add coconut oil to a large, sturdy pot over medium heat. Once coconut oil is melted and hot, add onions and peppers and cook for a few minutes until soft. Add garlic, ginger and curry paste. Cook for one minute. Add shredded carrot, coconut milk and chicken stock, and bring to a simmer. Simmer for a few minutes to thicken the soup. Add shredded chicken and peas and turn heat down to low. Cook for a few minutes to combine flavors. Taste soup and season to taste with salt and pepper. Right before serving, add 1 package of ramen noodles to the soup. (Discard flavor packet.) When noodles are cooked, serve the soup garnished with limes and fresh cilantro.