

PROJECT: GET IT DONE TOGETHER

Easy Chicken Ramen Soup

Adult Supervision Required | Contains dairy, gluten

Ingredients:

- 1 tbsp Organic sesame oil
- 4 Garlic cloves, minced
- 2 tbsp Ginger, minced
- 6 cups Chicken stock
- 3 tbsp Soy sauce
- 1/2 bunch Green onions, chopped
- 3.2 oz package Shiitake mushrooms, sliced
- 1 cup Cooked chicken, shredded or sliced
- 1/2 tsp Salt
- 3 packs Ramen noodles (flavor packet discarded)
- 2 6 minute eggs
- Sesame seeds

Scallion Chili Sesame Oil:

- 1/4 cup Organic sesame oil
- 1 tbsp Chili paste/ sauce
- 1/2 bunch Green onions, chopped

Instructions:

1. In a small bowl, combine the 3 ingredients for the Scallion, Chili, Sesame oil. Set aside.
2. Heat 1 tablespoon Organic Sesame Oil in a medium sized soup pot. Add the garlic and ginger and sauté until fragrant.
3. Add the chicken stock, soy sauce, green onions, mushrooms, chicken and salt and bring to a boil. Add the 3 packages of ramen (noodles only, discard the flavor packet). Boil for 2 minutes until noodles are soft. Remove from heat.
4. Sprinkle the sesame seeds over the soup and place the soft boiled (6 minute) egg in the bowl. Serve with the Scallion, chili, sesame oil.

Makes 2 servings

