



Ingredients

- ✓ 3 ½ cups chicken broth
- ✓ 1 teaspoon coconut aminos
- ✓ 1 teaspoon ground ginger
- ✓ 1 dash black pepper
- ✓ 1 medium carrot, sliced diagonally
- ✓ 1 stalk celery, sliced diagonally
- ✓ ½ red bell pepper, cut into 2-inch-long strips
- ✓ 2 green onions, sliced diagonally
- ✓ 1 clove garlic, minced
- ✓ 4 ounces broken-up uncooked Lotus Foods GF Rice Ramen noodles (3 bricks)
- ✓ 1 cup cooked, shredded boneless, skinless chicken breast meat

Ramen Chicken Noodle Soup

When we were growing up, Ramen Noodles was both a treat and a necessity—inexpensive, quick to cook, and delicious. It is also decidedly NOT gluten free. I've been missing it and when Randy found a recipe, I was determined to make it. Enter Lotus Foods GF Rice Ramen noodles! They are hearty and delicious and stand up to this recipe perfectly. A quick and easy noodle soup.

Directions

1. Sauteé ginger, black pepper, carrot, celery, red pepper, green onions, aminos, and garlic in a 2-quart saucepan over medium-high heat.
2. Add the broth, and bring to a boil
3. Stir the noodles and chicken in the saucepan.
4. Reduce the heat to medium and cook for 4 minutes or until the noodles are done.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com/Recipes. Want a wine to go with your recipe? Check out J.T.'s wine blog at TheWineVixen.com.