



NSU Florida

Hearty Ramen Soup

Ingredients

- Chicken flavored Ramen
- 1 ramen soup flavor packet
- 2 cans of chicken breast
- 2 eggs
- 1 tablespoon (tbsp) of olive oil
- 4 cups chicken broth
- 4 ounces of mushrooms
- 1 tbsp of soy sauce
- 1 carrot, grated
- 1 can of mixed vegetables

Directions

- Place the eggs in a large saucepan and cover with cold water by 1 inch. Bring to a boil and cook for 1 minute.
- Heat olive oil over medium heat. Add seasoning, and cook, stirring frequently, until fragrant, about 1-2 minutes.
- Whisk in chicken broth, mushrooms, soy sauce, and 3 cups of water.
- Bring to a boil; reduce heat and simmer until mushrooms have softened about 10 minutes.
- Stir in the chicken breast, carrots, and other mixed vegetables into the Ramen for about 2 minutes.

