



Quick Chicken Ramen Soup

INGREDIENTS

1 (32-oz.) container Hy-Vee 33%-less-sodium chicken broth
2 cups water
1 cup fresh snow peas, halved
¾ cup sliced carrots
½ cup sliced green onions
1 ½ tbsp grated gingerroot
2 (3-oz.) pkg. chicken flavor ramen noodle soup
2 cups shredded Oven-Roasted Chicken Leg Quarters with skin and bone removed

PREPARATION

- 1** Combine chicken broth, water, snow peas, carrots, green onions and ginger in a large saucepan. Bring to a boil.
- 2** Stir in ramen noodles and 1 packet ramen seasoning (reserving remaining packet for another use), and shredded chicken. Cook for 3 to 4 minutes or until noodles are tender, stirring gently to separate noodles.

NUTRITION FACTS

Calories: 330
Total Fat: 14g
Saturated Fat: 6g
Trans Fat: 0g
Cholesterol: 35mg

Sodium: 1170mg
Carbohydrates: 32g
Fiber: 2g
Sugar: 4g
Protein: 19g