

# Creamy Chicken Ramen Soup



## Ingredients

**1 Tbsp. olive oil**  
**1 yellow onion, chopped**  
**1 red bell pepper, chopped**  
**1 large carrot, sliced**  
**2 cloves garlic, minced**  
**1 Tbsp. curry powder**  
**½ tsp. cayenne pepper**  
**Kosher salt to taste**  
**2 (13.5-oz.) cans coconut milk**  
**(shaken well)**  
**3 c. chicken broth**  
**2 c. shredded rotisserie chicken**  
**⅓ c. chopped fresh cilantro, plus**  
**more garnish**  
**2 packages ramen noodles, reserve**  
**seasoning for another use**

## Steps:

In a large pot over medium heat, heat olive oil. Add onions, bell pepper and carrot and cook until tender, about 6 to 8 minutes. Add garlic, curry powder, and cayenne and season with salt. Stir until combined.

Add the coconut milk and chicken broth and bring mixture to a boil. Add ramen noodles and allowed noodles to soften and separate. Add shredded chicken and cilantro and continue to cook until noodles are al dente.

Garnish with more cilantro and serve hot.