

Cozy Chicken Ramen

Ingredients:

- 2 pounds ground chicken
- 8 oz ramen noodles
- 2 tbs olive oil
- 1 medium white onion slivered
- 3 cloves garlic
- 1/2 cup coconut aminos OR soy sauce
- 1 red bell pepper
- 5 oz Shredded carrots (half a bag)
- 10 oz bag of shredded cabbage
- 1 bunch of green onions chopped (green part only)
- 3 cups chicken broth

Directions

1. *Optional* – add onions and garlic to a skillet and saute over medium heat for 3-4 minutes (I do this in my crockpot so it is super simple. If you don't have a saute feature on your crockpot, you don't have to do this step- it will still taste great!)
2. Add onion, garlic, ground chicken chicken broth and soy sauce to your crockpot. Cook on low for about 2 hours. Break apart the chicken
3. Add carrots, bell pepper, and green onions to the crockpot. Stir well and cook on low for another 2 hours. Remove lid and add shredded cabbage to the crockpot. Cook for about 30 minutes on low.
4. Remove lid, and add dry ramen noodles to the crockpot with 1 additional cup of chicken broth. (works best if you can bury the noodles within the mixture so they cook!) Replace lid and cook on high for about 30 minutes, or until noodles are tender.
5. Taste, and add additional soy sauce if needed! Serves great with sriracha and green onions on top!