**Easy Asian Chicken Noodle Soup**

**(a.k.a. Homemade Ramen)**

**Cook time** 15 mins **Total time** 15 mins

*Adapted from a recipe in America’s Test Kitchen Quick Family Cookbook*

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 Asian Serves: 4

**Ingredients**

1⁄2 tablespoon vegetable oil

1⁄2 pound boneless, skinless chicken breasts, cooked and shredded\*

2 green onions, sliced thin with greens separated from whites

1⁄4 teaspoon ground ginger

1 garlic clove, minced (I use my garlic press)

3 1⁄2 cups low-sodium or sodium-free chicken broth

1 tablespoon low sodium soy sauce, plus extra as needed

3-ounces noodles (soba, udon or rice)

1 1⁄2 cups shredded coleslaw mix

1 1⁄2 cups fresh baby spinach, roughly chopped

1⁄2 tablespoon sesame oil, plus extra as needed

salt and pepper

**Instructions**

1. Heat vegetable oil in a large pot over medium heat. Add chopped white green onions (reserving the greens for later), ginger and garlic and cook for about 1 minute.

2. Stir in chicken broth and soy sauce and bring to a simmer (you’ll want to turn the heat up to get

it boiling gently, reduce the heat to medium or so to maintain the simmer).

3. Stir in noodles and coleslaw and cook for 4 minutes.

4. Add chicken and spinach and cook for 1 minute.

5. Stir in the rest of the green onions and sesame oil. Mix together, taste, add salt, pepper, soy sauce and sesame oil to taste. Serve immediately.

**Notes**

\*Cook the chicken however is easiest for you – grill, sauté, boil, whatever!