

# Chicken Ramen Noodle Soup

Servings: 4

## Ingredients:

2 chicken breast, boneless, skinless  
3 cups chicken broth, low sodium  
3 cups beef broth , low sodium  
2 packs ramen noodles, seasoning packet discarded  
2 cups frozen onions, carrots, celery and potato mix  
1 cup corn  
1 tablespoons creole seasoning  
2 teaspoons black pepper  
2 teaspoons onion powder  
extra virgin olive oil



## Directions:

Preheat oven to 375 degrees F.  
Mix seasoning blend and set aside.  
Coat with 1 tablespoon of olive oil and 1 tablespoons of seasoning blend, rub in well, roast at 375 degrees for 20 minutes.  
Meanwhile, in a large stock pot, add about 1 tablespoon of olive oil, sauté onions, carrots, celery and corn for about 5 minutes, season with ½ tablespoon of seasoning blend, add rinsed mushrooms and water chestnuts, cook 2 minutes more.  
Pour in broths, bring to boil, and then allow mixture to simmer for about 15 minutes.  
Remove chicken from oven and allow to rest for about 5 minutes, slice thinly and set aside.  
Add ramen noodles to stock, bring to boil and cook about 4 minutes until ramen noodles are tender. Taste seasoning level and add remaining seasonings if needed.  
Add chicken to soup, mix well. Serve garnished with green onions. Enjoy!