

CREAMY COCONUT CHICKEN RAMEN



Total Time
10 MIN.

Serving Size
1 12TH RECIPE

Difficulty
EASY

Yields
12

Nutrition Facts

Serving Size 1 12th recipe

Amount Per Serving

Calories 670

% Daily Value

Total Fat 32g **49%**

Saturated Fat 13g **65%**

Cholesterol 205mg **68%**

Sodium 1450mg **60%**

Total Carbohydrate 74g **25%**

Dietary Fiber 7g **28%**

Protein 22g **44%**

Vitamin A % Vitamin C %

Calcium % Iron %

INGREDIENTS

WEIGHT

MEASURE

Campbell's Verve Creamy Coconut Chicken Soup	1 pouch (4 lb)	1 pouch (1.81kg)
spinach	8 cups	2 L
canola oil	2 tbsp	30 mL
soy sauce	1/3 cup	75 mL
ground ginger	1 tbsp	15 mL
ramen noodles, cooked		1 kg
matchstick carrots	1 1/2 cups	375 mL
corn kernels, cooked	1 1/2 cups	375 mL
eggs, soft-boiled, peeled and halved	12	12
toasted nori, shredded	2 sheets	2 sheets

INSTRUCTIONS

1. Prepare soup as directed.
2. Sauté spinach in oil for 2 to 3 minutes or until wilted. Stir soy sauce and ginger into soup; bring to simmer.

For each portion, heat 75 g (2.5 oz) ramen noodles and add to bowl. Ladle in 1 1/3 cups (330 mL) soup. Garnish with 1/4 cup (60 mL) spinach, 2 tbsp (30 mL) carrots, 2 tbsp (30 mL) corn, 1 halved soft-boiled egg, and 1 tbsp (15 mL) shredded nori.