

# Quick & Easy

---

## THE COSTCO WAY

---

### **Knorr® Chicken Ramen Noodle Soup**

Makes 8 servings

#### **Ingredients:**

2 Tbsp, plus 2 tsp vegetable, olive or avocado oil, divided  
1 lb boneless, skinless chicken breast, cut into bite-size chunks  
6 oz mushrooms (preferably shiitake mushrooms), sliced  
 $\frac{2}{3}$  cup carrots, diagonally sliced  
6 large green onions, sliced, whites and green separated  
2 Tbsp ginger, grated  
2 Tbsp garlic, minced  
8 cups water  
1½ Tbsp Knorr® Chicken Flavor Bouillon  
6 oz ramen noodles  
4 oz bok choy, sliced (about 1½ cups)  
8 hard-boiled eggs, optional  
2 jalapeños, sliced, optional

#### **Instructions:**

Heat 2 Tbsp oil in a large pot over medium-high. Add chicken. Cook for about 4 minutes, turning occasionally, until browned. Remove onto a plate. Set aside. Heat remaining 2 tsp oil in the same pot over medium. Add mushrooms, carrots, white part of green onions, ginger and garlic. Stir frequently for 3 minutes, or until vegetables soften slightly. Add water and Knorr® Chicken Flavor Bouillon. Bring to a boil. Stir in ramen noodles and bok choy. Simmer for 2 minutes, breaking up ramen noodles with a spoon. Stir in cooked chicken and any juices. Simmer for 1 minute, or until noodles and vegetables are tender and chicken is thoroughly cooked. Spoon into bowls. Top each bowl with an egg and some sliced jalapeños, if desired. Top with remaining green onions.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

---