

Rainbow Ramen

Ingredients:

1 tablespoon oil	1 package ramen noodles
½ onion, diced	2 cups spinach or kale
2 stalk celery, diced	½ seasoning packet from ramen
2 small carrots, diced	Pepper and garlic powder to taste
1 bell pepper, diced	
1 can chicken, drained	
3 cups broth (chicken, veggie, beef)	

Directions:

1. In a large pot over medium heat, heat oil. Cook onion, celery, carrot, and pepper until tender (about 5 minutes).
2. Add drained canned chicken, garlic, pepper cook 1 minute.
3. Add broth. Bring to a boil. Add ramen noodles and cook for 3 minutes.
4. Add ½ seasoning packet and spinach/kale. Cook for 3 minutes.
5. Serve hot. Serves 4.

Can add more vegetable (mushrooms, zucchini, squash, etc).



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