

Broccoli Slaw Soup (Crockpot or Not)

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Ingredients:

2 packages ramen noodle soup, soy sauce flavor
4 cups chicken broth
1 tsp sesame oil
1/4 cup soy sauce
1 clove garlic, minced
1 tsp ginger paste
1 package (16 oz) broccoli slaw
3 green onions, chopped
1 cup cooked chicken, chopped

NOTE: this is a very thick soup

Directions:

*FOR SLOW COOKER: Open the ramen soup packages and remove the flavor packets. Set aside the noodles for later.

*In the bowl of your slow cooker, whisk together the chicken broth, sesame oil, soy sauce, flavor packets from the soup, garlic, and ginger. Mix in the broccoli slaw and green onions, cover and cook on high for 1 hour.

*Reduce heat to low, add the cooked chicken and cook for 2 hours.

*Add the noodles from the ramen soup packages and 1 cup of water. Cook for up to another 10 minutes, until the noodles are soft. Remove from heat immediately, stir and serve.

*FOR STOVE TOP: bring the chicken broth, sesame oil, soy sauce, garlic, ginger, and flavor packets to a boil. Reduce heat and add the broccoli slaw, green onions, and chicken, and simmer for 1/2 hour. Bring back to a boil, add the noodles and 1 cup of water. Cook for 2 minutes until the noodles are soft, then remove from the heat immediately and serve.