

Not Your College Ramen

Serves 4-6

Prep Time 10 mins

Full Cook Time 25 mins

Ingredients:

1 Tbsp	Coconut Oil
2 Tbsp	Ginger (minced)
2 Tbsp	Garlic (minced)
2 ea	Green Onion (Sliced)
4 cups	Bone Broth or Boxed Broth
8 ea	Raw Asian Meatballs (See Recipe) or 2 links raw Chicken Sausage made into balls
2 Paddies	Gluten Free Ramen Noodles
1/3 cup	Veggie Mix of Choice
1Tbsp	Coconut Aminos - Optional

Veggie Options: Baby Bok Choy, Mushrooms, Frozen Peas & Corn (get creative)

Garnishes Sriracha, Jammy Egg, Bean Sprouts, Fresh Herbs

Instructions:

In a medium stock pot, Quick Sauté Ginger, Garlic & Green Onion in coconut Oil. Just to bring out the aroma. Then add and Broth. Bring to a rapid simmer.

Add meatballs or chicken sausage and allow to cook in the broth. Once the meat is cooked through add the ramen noodles

Cook Noodles 3-4 minutes or per package instructions. While it simmers break apart the noodles a bit so that they cook evenly.

Season with Coconut Aminos, while it simmers break apart the noodles a bit so that they cook evenly.

Serving: Serve in large bowl with lots of garnishes!