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Slow Cooker Chicken Thai Ramen Noodles

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An easy way to fancy up everyday ramen noodles!

By Jacqueline

Prep: 20 mins

Cook: 4 hrs 15 mins

Total: 4 hrs 35 mins

Servings: 6

Yield: 6 servings



Ingredients

3 cups water

1 tablespoon soy sauce

1 (13.5 ounce) can light coconut milk

1 tablespoon Thai garlic chile paste

½ cup peanut butter

1 onion, chopped

2 cloves garlic, minced

1 inch piece fresh ginger, grated

2 green bell peppers, diced

2 pounds skinless, boneless chicken thighs, diced

2 (3 ounce) packages ramen noodles

½ cup diced cucumber

2 green onions, chopped

½ cup chopped fresh cilantro

½ cup chopped fresh basil

Directions

Step 1

Combine water, soy sauce, coconut milk, chile paste, and peanut butter in slow cooker crock. Stir in onion, garlic, ginger, green pepper, and diced chicken. Cook on High until chicken is no longer pink, about 4 hours.

Step 2

Stir the ramen noodles into the crock; reserve seasoning packets. Cook on High until noodles are soft, 15 to 20 minutes. Season to taste with ramen seasoning packets. Garnish soup with cucumbers, green onions, cilantro, and basil before serving.

Nutrition Facts

Per Serving: 479 calories; protein 31.3g; carbohydrates 16.3g; fat 32.5g; cholesterol 85.1mg; sodium 457.9mg.

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