

# Easy Thai Coconut Soup

Yield: 5 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-ramen-recipe-indian>

## Ingredients:

- 1 teaspoon olive oil
- 1 1/2 tablespoons jalapeno pepper minced
- 1 1/2 tablespoons ginger fresh minced, or 1 1/2 teaspoons ground dry ginger
- 29 ounces chicken broth
- 13 1/2 ounces light coconut milk or coconut milk, about 1 3/4 cups
- 1/2 teaspoon kosher salt
- 2 packages ramen noodles, discard seasoning packet
- 3/4 cup sliced mushrooms optional
- 1 1/2 tablespoons fresh lime juice
- 2 tablespoons chopped cilantro
- 1 cup cooked chicken diced or shredded
- chopped cilantro
- sliced green onions
- lime

## Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 25 milligrams
4. Fat: 30 grams
5. Fiber: 3 grams
6. Protein: 17 grams
7. SaturatedFat: 20 grams
8. Sodium: 1020 milligrams
9. Sugar: 4 grams

---

Thank you for visiting our website. Hope you enjoy Easy Thai Coconut Soup above. You can see more 20 chicken ramen recipe indian Unleash your inner chef! to get more great cooking ideas.