

Mexican Ramen Bowl

Yield: 8 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-street-corn-ramen-recipe-with-ramen-noodles>

Ingredients:

- 2 pounds chicken thighs I used boneless and skinless--if you use bone in cook them for longer
- salt
- pepper
- 2 tablespoons vegetable oil
- 2 onions medium-large, sliced
- 3 tablespoons red wine vinegar as needed, see instructions
- 2 tablespoons minced garlic we always like more
- 3 bell peppers sweet, chopped
- 1 teaspoon chile powder New Mexico
- 1 teaspoon ancho chile powder
- 2 teaspoons ground cumin
- 4 medium tomatoes chopped, I use frozen off season
- 12 ounces light beer
- 5 cups chicken stock plus more as needed
- 15 ounces black beans rinsed and drained
- 10 ounces corn frozen organic
- 1/4 cup cream cheese softened
- 1/4 cup sour cream
- 2 teaspoons salsa Negra, plus more for garnish
- 8 ramen noodles servings, cooked
- chopped cilantro
- salsa Negra to taste
- lime wedges

Nutrition:

1. Calories: 500 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 110 milligrams

4. Fat: 26 grams
5. Fiber: 8 grams
6. Protein: 31 grams
7. SaturatedFat: 7 grams
8. Sodium: 680 milligrams
9. Sugar: 9 grams

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