## Chicken Bacon Panch Moodles

## THM-Friendly: S

- 1 Tbsp. butter
- 2 Tbsp. chicken broth
- 1 cup frozen chopped spinach (or any leftover cooked veggies)
- 2 cups chicken, cooked and chopped
- 1 pkg. Miracle Noodles, drained and rinsed
- 2 Tbsp. bacon, cooked and crumbled
- 1 Light Laughing Cow Cheese wedge
- 1 Tbsp. heavy cream
- 2 Tbsp. parmesan (green can is fine)
- 1/2 tsp. chives
- 1/4 tsp. dill
- 1 tsp. parsley
- 1/4 tsp. garlic powder
- 1/8 tsp. onion powder
- 2 pinches of mineral salt
- a dash of pepper



Sauté chicken, spinach, and bacon in butter and broth on medium heat for 5 minutes.

Add noodles, stir, and simmer for another 5 minutes.

Add spices, cream, parmesan cheese, and LLCC.

Stir and simmer for another 5 minutes.

Serve immediately.

enJOY!

