* **Yield:** 5 servings
* **Cook:** 4-8 hours

**Ingredients**

* 1. **4**cups low sodium chicken broth
  2. **1 1/2**pounds chicken breasts
  3. **3**small carrots, peeled and cut into matchsticks
  4. **1/2**cup thinly sliced snow peas, plus more for serving
  5. **1** sweet bell pepper, thinly sliced
  6. **1**tablespoon Sriracha
  7. **1**tablespoon low sodium soy sauce
  8. **1 1/2**teaspoons Thai red curry paste
  9. **2** inch piece peeled fresh ginger
  10. **8**ounces shiitake mushrooms, sliced
  11. **3**ounces rice noodles
  12. Lime wedges
  13. Fresh chopped cilantro, mint, and green onions, for serving

**DIRECTIONS:**

1. Combine the chicken broth, chicken, carrots, peas, pepper, sriracha, soy sauce, curry paste, and ginger in the crock pot. Cook on high for 4 hours or 8 hours on low. Thirty minutes before serving add the mushrooms to the pot and continue to cook.
2. Cook the rice noodles according to package directions.
3. Divide the cooked rice noodles evenly between bowls. Ladle soup on top, then top each serving with a squeeze of fresh lime juice and sprinkle of cilantro, mint, and green onions. Serve immediately.