



Chicken Noodle Soup

鸡汤面

Serving: 2

Ingredients:

½ tbsp	8 gm	Seafood Stock
1 tsp	5 gm	Fresh root ginger, chopped
2 tbsp	30 gm	Sweet corn, canned or frozen
2 tsp	10 gm	Soy sauce, plus extra for serving
1 clove		Garlic, chopped
6 nos		Mushroom, thinly sliced
2 nos		Spring onion, shredded
	200 gm	Boneless, skinless chicken breast
	50 gm	Rice or Wheat noodles

Mint or Basil leaves and a little shredded chili (optional) to serve

Methods:

1. Prepare a pot of water. Add in chicken and ginger then bring to the boil.
2. After boiled, reduce the heat, partly cover and simmer for 20 minutes, until the chicken is tender.
3. Remove the chicken and shred into small pieces using forks.
4. Return the chicken to the pot together with noodles, corn, mushroom, and half the spring onion. Add in the **Seafood Stock**, soy sauce and let it simmer for 3-4 minutes until the noodles are cooked.
5. Ladle into bowls and served by scattering over the remaining spring onions, herbs and chili shreds if using.

Adjust according to your preference: You may make it vegetarian by replacing chicken with firm tofu, cut into cubes.

Recommended stock: Seafood Stock – PREMIUM QUALITY

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