



## Chicken & Vegetable Noodle Soup

*Serves 2*

### Soup Ingredients

700ml chicken or vegetable broth  
1/2 Tbsp rice vinegar  
1.5 Tbsp soy sauce  
1 tsp sugar  
1/2 sesame seed oil  
1.5cm ginger, finely sliced  
2 garlic cloves, lightly crushed

### Noodle & Vegetable Ingredients

1 Tbsp vegetable oil  
150g Shitake mushroom, sliced  
150g Mangetout (flat snow pea), roughly sliced  
180g rice or wheat noodles  
Cooked chicken breast, shredded  
Large handful of spinach, roughly chopped  
2 spring onions, roughly sliced

### Instructions

Warm a large saucepan over a medium heat. Add the vegetable oil and swirl around the saucepan until glossy.

Add the shitake mushrooms and Stir fry for 2 mins. Add the Mangetout and continue to stir fry for 2 mins. Remove from saucepan and set aside to cool

Combine the soup ingredients in the same saucepan and bring to a simmer. Cook for 10 minutes. Remove from the heat and set aside.

Cook the noodles according to the packet instructions.

While the noodles cook, divide the shitake mushrooms, Mangetout, chicken, spinach and spring onion equally between serving bowls.

Drain the noodles and divide between the serving bowls.

Remove the ginger and garlic from the soup. Divide the soup equally and pour over the serving bowls.