



CHICKEN NOODLE SOUP

Ingredients (Serves 2)

250g Evergreen Fresh Egg Noodles
300g skinless chicken breast sliced
1L chicken stock

1 thin sliced ginger, chopped
1/2 medium onion, thinly sliced
1 stalk celery, peeled and sliced
5 mushrooms, thinly sliced
2-3 Tomatoes, cut into sliced
2 spring onions, shredded
Shredded chili (optional), to serve

Sauce:

1 table spoon olive oil
1tsp salt
½ tsp sugar
2tsp soy sauce
White pepper

Preparation Method



1. Bring water to boil
2. Add noodles, separate with a fork, cook for 1 minute
3. Drain, toss in a little oil, set aside
4. Heat olive oil in a large saucepan over medium-high heat. Add ginger, onion and chicken, cook for 2 minutes. Add soy sauce & chicken stock.
5. Add Vegetables, salt, sugar and pepper. Cover, bring to the boil. Cook for 5 minutes or until just cooked through.
6. Divide noodles between bowls. Top with cooked chicken & vegetables.

Ladle boiling broth into bowls. Top with spring onions and serve with chili on the side.

