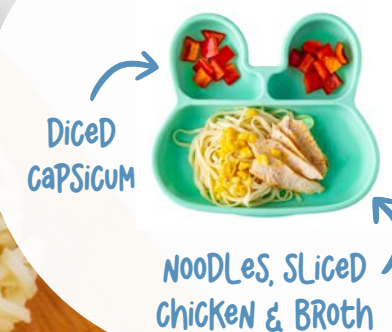


FOR the  
Little ONES

# Chicken Noodle Soup

Warm and comforting 'feel good' chicken & corn noodle soup - perfect for chilly weeknights.

 35 Minutes

 4 Servings

 Chicken

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## FROM YOUR BOX

SPRING ONIONS	1 bunch
CORN COBS	2
GINGER	1 piece
CHICKEN STOCK PASTE	1 small jar
CHICKEN SCHNITZELS	600g
WHEAT NOODLES	2 packets
RED CAPSICUM	1

## FROM YOUR PANTRY

oil for cooking, soy sauce

## COOKING TOOLS

large frypan, saucepan x 2

If soup is not your thing, use the noodles and shredded chicken to make a quick stir-fry with the spring onions, capsicum and ginger. Add a little sweet chilli and soy sauce to taste.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** - wheat noodles are replaced with rice noodles. Cook until tender.



### 1. SAUTE THE VEGGIES

Slice spring onions (reserve green tops), remove corn kernels from cobs and grate ginger to yield 1 tbsp. Heat a saucepan with **1 tbsp oil** over medium heat. Add veggies and cook for 3-4 minutes.

**tip** For extra flavour, add garlic, extra stock or brown onions.



### 4. COOK THE NOODLES

Bring a second saucepan of water to a boil. Add noodles and cook according to packet instructions or until al dente. Drain and rinse in cold water.

**tip** It is important to rinse the noodles in cold water to stop the cooking process causing them to overcook.



### 2. SIMMER THE BROTH

Stir in chicken stock and **1 1/2 L water**. Bring to a simmer, cover and cook for 10-15 minutes.

**tip** You can poach the chicken in the broth for 15 minutes then remove and shred.



### 5. SHRED & ADD THE CHICKEN

Shred or slice chicken. Add to broth and season with **3 tbsp soy sauce** (or to taste).

**tip** Keep the chicken separate and serve it as a topping if you prefer.



### 3. COOK THE CHICKEN

Meanwhile, heat a large frypan with **oil** over medium-high heat. Add chicken schnitzels and cook for 4-6 minutes on each side or until cooked through. Season with **1/2 tbsp soy sauce**. Remove to a chopping board.



### 6. FINISH AND SERVE

Dice capsicum and slice reserved spring onion green tops.

Take noodles, broth, capsicum and spring onions to the table and let everyone create their own soup bowl.