



**FAST**

## Asian Chicken Noodle Soup

with Ginger and Snow Peas



20-30min



2 Portions

Stave off winter colds with this restorative chicken soup with silky egg noodles. The aromatic stock with fish sauce and sesame oil is also steeped with fresh ginger, a known ancient remedy, and a hit of curative chilli, if you like it.

## What we send

- 4
- 1,6,17
- 1,3
- 11
- 

\* The remainder of this ingredient won't be used in this recipe.

## What you'll require

- boiling water
- neutral-flavoured oil

## Utensils

- colander
- fine grater
- julienne peeler or box grater
- medium saucepan

Our vegies come fresh from the farm, so please wash them before use.

## Cooking tip

It's important that the water doesn't boil while cooking the chicken or it will become tough. Remove it from the water once cooked or it will become dry.

## Allergens

Gluten (1), Egg (3), Fish (4), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens.

## Nutrition per serving

Energy 645kcal, Fat 17.9g, Carbs 67.7g, Proteins 49.1g



### 1. Prepare ingredients

**Read through the recipe.** Trim stems from the **snow peas**, removing strings from one side. Peel **carrot**, then shred using a julienne peeler or coarsely grate. Peel and finely grate **ginger**. Thinly slice the **chilli**, removing seeds if less heat is desired. Put the chicken breast flat on a board, put your hand on top and halve horizontally into 2 equal fillets.



### 4. Cook noodles

While the chicken is cooking, cook **three-quarters of the noodles\*\*** for 3-4 mins until tender, then drain and refresh under cold water.



### 2. Make stock

Crumble the **stock cubes** into a heatproof jug, add **1L (4 cups) boiling water** and stir to combine. Bring a medium saucepan of water to the boil for the noodles.



### 5. Slice chicken

Using tongs, transfer the **chicken** to a board and rest for 5 mins, then thinly slice. Return the **stock** to the boil, then stir in **1 tbs kecap manis\*\***, **fish sauce** and **half the sesame oil**.



### 3. Poach chicken

Heat **1 tbs oil** in a large saucepan over medium heat. Cook the **ginger**, stirring, for 2 mins or until light golden. Add the stock, bring to a simmer, then add the **chicken**. Reduce the heat to medium-low and cook for 5 mins (see cooking tip). Remove from the heat and stand for 4 mins or until the chicken is cooked through.



### 6. Get ready to serve

Add the **carrot** and **snow peas** to the **soup** and cook for 1 min or until just tender. Divide the **noodles** among bowls and ladle over the soup and vegetables. Top with the **chicken**. Scatter over the **chilli** and drizzle with the **remaining sesame oil** to serve.