

#HCAStudentRecipes

5-MINUTE CHICKEN NOODLE SOUP

- Meaty



Method


1. Pour 700ml/1¼ pint freshly boiled water into a saucepan
2. Add the stock cube and stir well to dissolve.
3. Add the noodles, spring onions, peas and chicken, bring to the boil and cook for 5 minutes, or until the noodles and peas are cooked and the chicken is hot through.
4. Ladle into a deep, wide bowl and, if you fancy, top with the chilli, ginger, garlic, coriander and soy sauce.

Ingredients

- 1 chicken stock cube
- 50g/1¾oz dried egg noodles, roughly 1 nest
- 2 spring onions, thinly sliced
- 50g/1¾oz peas, frozen
- 50g/1¾oz chicken, shredded cooked

Optional extras to serve

- ½ red chilli, thinly sliced
- ¼in/1cm fresh root ginger, peeled and thinly sliced
- ½ garlic clove, thinly sliced
- Fresh coriander leaves, a couple
- Soy sauce, a dash

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