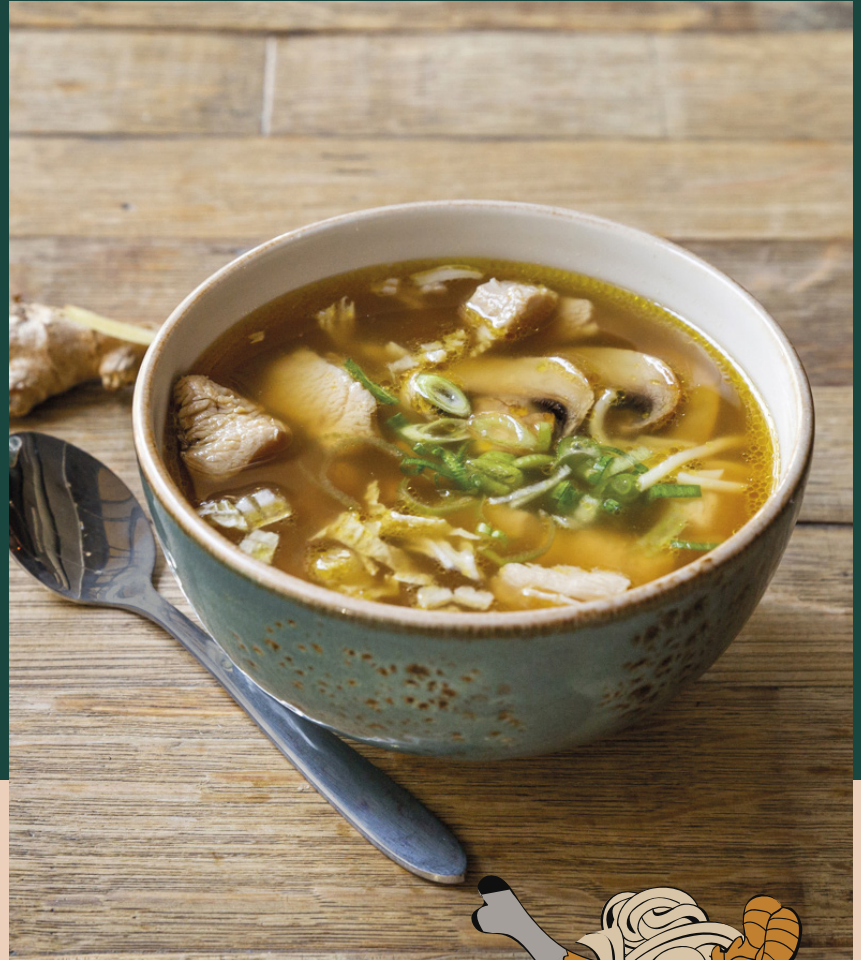


# GINGER CHICKEN NOODLE SOUP



This ginger chicken noodle soup is easy to make and smells as delicious as it tastes!

## Serves 6

160g chicken breast, cubed  
10g garlic, minced or finely chopped  
25g ginger, peeled and finely chopped  
30ml sunflower oil  
30g butter  
110g Paris mushrooms, sliced

30ml soya sauce  
2L chicken stock (45g chicken bouillon)  
130g spaghetti, cooked  
160g Napa cabbage, shredded  
50g spring onion, chopped

1. Peel, finely chop and blanch fresh ginger for 10 minutes in boiling water.
2. Combine chicken, garlic and blanched ginger in a heavy bottom pan with butter and sunflower oil and cook until chicken is white on all sides.
3. Add mushrooms and cook through.
4. Add soya sauce and reduce by half.
5. Pour in chicken stock and add 130g of cooked spaghetti, chopped into pieces (small enough to fit nicely into a soup spoon).
6. Add shredded cabbage and spring onions.
7. Simmer for 10 minutes and season to taste.
8. To serve, ensure that each bowl has all ingredients and a generous serving of the seasoned broth.

