

Chinese Chicken Noodle Soup



Serves 4



Ingredients

200g cooked chicken,
chopped

1 small piece of fresh
ginger, peeled
and finely chopped

4 spring onions, finely
chopped

1 litre of chicken stock

1 packet of fine white
noodles

Method

1. Bring the stock to the boil.
2. Add the chicken and ginger, then simmer for 5 minutes.
3. Add most of spring onions and noodles, cook for another 5 minutes or until noodles are soft.
4. Garnish soup with remaining spring onions and serve with crusty bread.

Submitted by Margaret Gemmill, Fife Food Champion.

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