



READY TO COOK
BY HARRIS FARM

CHICKEN NOODLE SOUP



PREP
15 min



COOK
45 min



SERVES
4

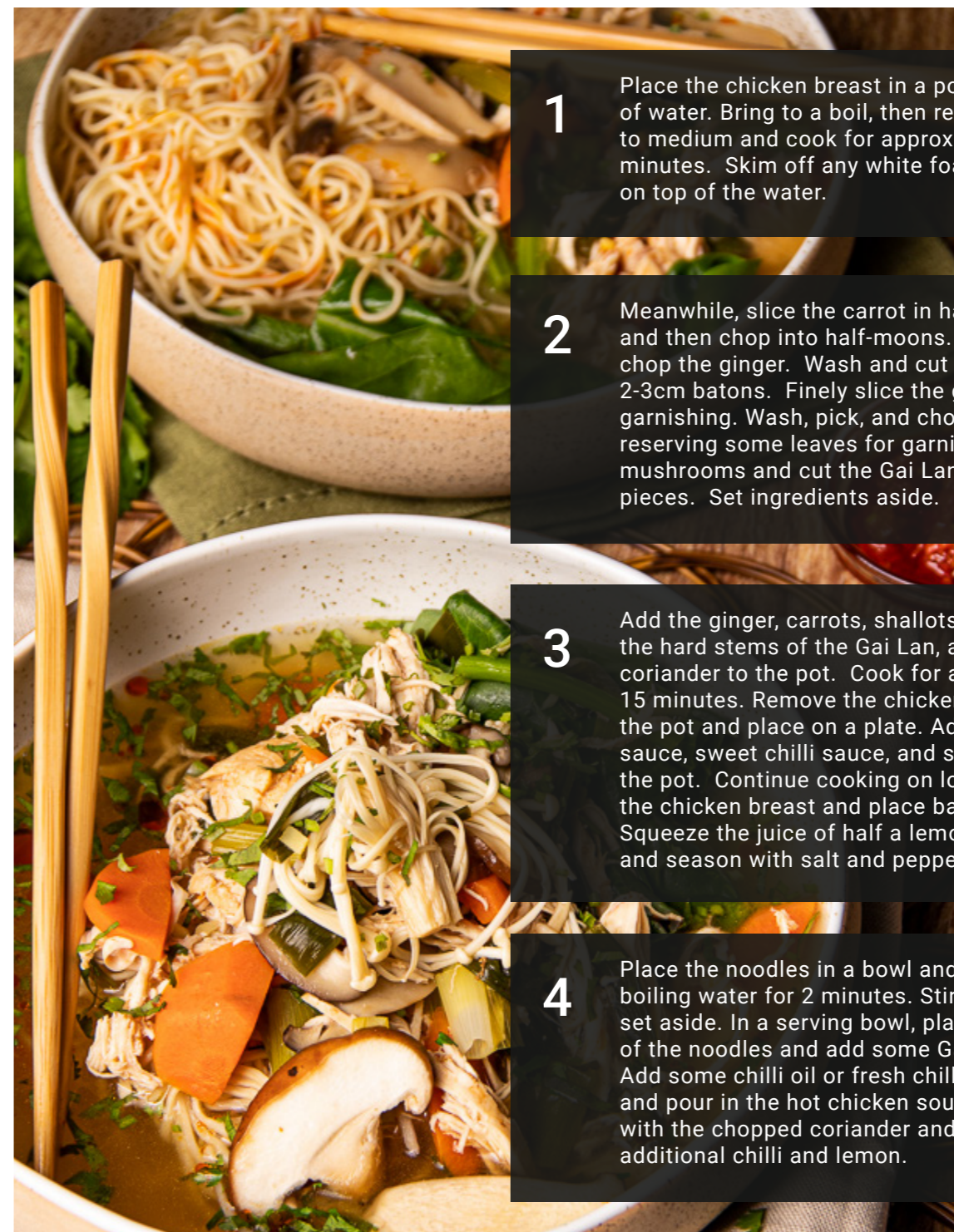
INGREDIENTS:

- > 500g Chicken Breast
- > 500g Fresh Egg Noodle
- > 1 Carrot
- > 1 Knob Ginger
- > ½ Shallots Bunch
- > ½ Coriander Bunch
- > 150g Gourmet Mushrooms
- > 1 Gai Lan Bunch
- > 1 Lemon

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 2 Tbsp Soy Sauce
- > 1 Tbsp Sweet Chilli Sauce
- > ½ Tbsp Sesame Oil
- > Salt and Pepper
- > Chilli or Chilli Oil
- > 1.5L Water

METHOD - GET COOKING!



1

Place the chicken breast in a pot with 1.5L of water. Bring to a boil, then reduce heat to medium and cook for approximately 15 minutes. Skim off any white foam that forms on top of the water.

2

Meanwhile, slice the carrot in half lengthways and then chop into half-moons. Peel and finely chop the ginger. Wash and cut the shallots into 2-3cm batons. Finely slice the green tips for garnishing. Wash, pick, and chop the coriander, reserving some leaves for garnishing. Slice the mushrooms and cut the Gai Lan into 5cm long pieces. Set ingredients aside.

3

Add the ginger, carrots, shallots, mushrooms, the hard stems of the Gai Lan, and half of the coriander to the pot. Cook for an additional 15 minutes. Remove the chicken breast from the pot and place on a plate. Add the soy sauce, sweet chilli sauce, and sesame oil to the pot. Continue cooking on low heat. Shred the chicken breast and place back into the pot. Squeeze the juice of half a lemon into the soup and season with salt and pepper.

4

Place the noodles in a bowl and cover with boiling water for 2 minutes. Stir and drain, then set aside. In a serving bowl, place a portion of the noodles and add some Gai Lan leaves. Add some chilli oil or fresh chilli if desired, and pour in the hot chicken soup. Garnish with the chopped coriander and serve hot with additional chilli and lemon.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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