

Asian-style Chicken, Corn and Noodle Soup

Ingredients

- 1 tbsp sesame oil
- 200g chicken thigh meat, sliced
- 2 cloves crushed garlic
- 2 tbsp crushed ginger
- 1 can chicken noodle soup (Watties have some)
- 1 tbsp soy sauce
- 1 ½ cups frozen corn kernels (or a can)
- 2 tbsp sweet soy sauce
- 2 spring onions
- 170g noodles (dried)
- 1 handful chopped coriander (fresh or dried)



Directions

- 1) Cut up the chicken meat into slices. Make sure to clean this surface and knife well when finished.
- 2) Heat sesame oil in a saucepan. Add the chicken and stirfry until coloured. Add garlic and ginger and cook a further minute.
- 3) Pour in chicken noodle soup and add 2 cups of water. Add soy and sweet chilli sauce. Stir while bringing to the boil. Add the corn kernels, reduce the heat and simmer for 5 minutes.
- 3) Stir through the spring onions and noodles, and cook until noodles they separate.
- 4) Remove from heat and add coriander. Enjoy!

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