

Chicken noodle soup



Prep: 10 mins
Cook: 30 mins



Easy



Serves 2



Ingredients

900ml chicken or vegetable stock (or Miso soup mix)

1 boneless, skinless chicken breast (about 175g)

1 tsp chopped fresh ginger

1 garlic clove, finely chopped

50g rice or wheat noodles

2 tbsp sweetcorn, canned or frozen

2-3 mushrooms, thinly sliced

2 spring onions, shredded

2 tsp soy sauce, plus extra for serving

mint or basil leaves and a little shredded chilli (optional), to serve

Method

- Step 1** Pour the stock into a pan and add the chicken breast, ginger and garlic. Bring to the boil, then reduce the heat, partly cover and simmer for 20 mins, until the chicken is tender.
- Step 2** Put the chicken on a board and shred into bite-size pieces using a couple of forks. Return the chicken to the stock with the noodles, sweetcorn, mushrooms, spring onion and soy sauce. Simmer for 3-4 mins until the noodles are tender.
- Step 3** Ladle into two bowls and scatter over the remaining spring onion, mint or basil leaves and chilli, if using. Serve with extra soy sauce.