

Chinese chicken noodle soup

- **7 Ingredients**
 - **2 Method Steps**
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- ☐
220g packet thin hokkien noodles
- ☐
2 cups salt-reduced Massel chicken style liquid stock
- ☐
1 cup (120g) frozen Asian vegetable mix
- ☐
2 tsp salt-reduced soy sauce
- ☐
1/2 tsp sambal oelek (see note)
- ☐
2/3 cup (150g) shredded [cooked chicken](#)
- ☐
2 green onions, chopped
- ☐

ADD TO SHOPPING LIST

- **Step 1**

Place **noodles** in a heatproof bowl. Cover with boiling water. Stand for 4 to 5 minutes or until tender. Using a fork, separate noodles. Drain.

- **Step 2**

Place **stock** in a saucepan over high heat. Bring to the boil. Add **vegetables**. Cook for 1 to 2 minutes or until vegetables are just tender. Stir in **soy sauce** and **sambal oelek**. Divide noodles between bowls. Top with **chicken**, **onion** and stock mixture. Serve.
