



Yang Chun Noodles—Easy Soy Sauce Noodles

★★★★★

Yang Chun Noodle is a humble and yummy soup noodle seasoned with soy sauce, green onion, chicken broth and lard (or sesame oil).

Course staple

Cuisine Chinese

Keyword noodles

Prep Time 5 minutes

Cook Time 10 minutes

Total Time 15 minutes

Servings 1

Calories 561kcal

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Ingredients

For each serving

- 100 g noodles
- 1 tbsp. soy sauce , or to taste
- 1 tsp. home rendered lard , or ½ teaspoon sesame oil
- 1/4 tsp. sugar
- 1 green onion , finely chopped
- 2 cup Light chicken stock , or liquid for cooking the noodles as needed

Instructions

1. If you prefer to use chicken stock, heat chicken stock in a small pot.
2. In serving bowl, combine soy sauce, sugar, green onion and lard (or sesame oil).
3. In another pot with boiling water, cook the noodles accordingly.
4. Pour around 2 cups of chicken stock or liquid for cooking the noodles into serving bowl to tune the seasonings.
5. Transfer noodles and serve hot!

Notes

If you want some green vegetables, like Bok Choy or lettuce, blanch them and top over

noodles.

Nutrition

Calories: 561kcal | Carbohydrates: 94g | Protein: 26g | Fat: 7g | Saturated Fat: 1g | Cholesterol: 14mg | Sodium: 1519mg | Potassium: 727mg | Fiber: 3g | Sugar: 12g | Vitamin A: 120IU | Vitamin C: 3.2mg | Calcium: 35mg | Iron: 2.7mg

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