





Product Spotlight: Ginger

Store your ginger in the freezer! Peel before you store. When you need to use it, it is easier to grate the ginger while it is frozen. Leftover ginger and the peel can be used in tea, stock or poaching liquid for extra flavour.



Ginger Chicken Noodle Soup

A light and fragrant Asian-style soup with chicken, sweet corn, ramen noodles and warming ginger – perfect for chilly nights or when you're feeling under the weather.

 30 minutes  4/6 servings  Chicken

Switch it up!

Turn it into a stir fry! Use the ginger, garlic and soy sauce to make a sauce. Stir fry chicken and remaining vegetables, add cooked noodles and sauce, and toss to combine.

Per serve: **PROTEIN** 42g **TOTAL FAT** 5g **CARBOHYDRATES** 70g

FROM YOUR BOX

	4 PERSON	6 PERSON
GARLIC CLOVES	2	3
GINGER	1 piece	2 pieces
SPRING ONIONS	1 bunch	2 bunches
CORN COBS	2	3
ASIAN GREENS	1 bunch	1 bunch
DICED CHICKEN BREAST	600g	600g + 300g
RAMEN NOODLES	270g	2 x 270g
LIME	1	2

FROM YOUR PANTRY

sesame oil, salt, pepper, cornflour, soy sauce (or tamari)

KEY UTENSILS

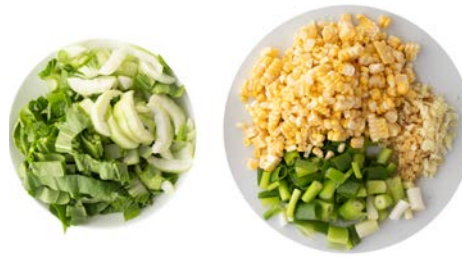
2 saucepans

NOTES

You can use a teaspoon to peel your ginger easily; this will help to get in between and over any bumps! Reserve spring onion tops. Thinly slice and use for garnish.

Add your favourite hot sauce, a sprinkle of dried chilli flakes or slices of fresh red chilli to spice this dish up.

No gluten option - noodles are replaced with rice noodles. Cook according to packet instructions.



1. PREPARE THE INGREDIENTS

Crush **garlic**, peel and grate **ginger** and slice **spring onions** (see notes). Remove **corn kernels** from cobs, trim and slice **Asian greens**. Keep separate.

Bring a saucepan of water to a boil for step 5.



2. BROWN THE CHICKEN

Heat a large saucepan over medium-high heat with **sesame oil**. Season **chicken** with **salt and pepper** and toss with **1 tbsp cornflour**. Add to pan and cook, turning occasionally, for 4-5 minutes until golden.

6P - toss chicken with 1 1/2 tbsp cornflour.



3. SIMMER THE SOUP

Add **spring onions, garlic** and **ginger** (and extra **oil** if necessary). Cook, stirring, for 1-2 minutes then add **corn, 1.5L water** and **3 tbsp soy sauce**. Simmer, semi-covered, for 10 minutes.

6P - add 2L water and 4 tbsp soy sauce (add more water if needed).



4. COOK THE NOODLES

Add **noodles** to boiling water and cook for 2-3 minutes until **noodles** are tender. Drain and rinse with cold water (to prevent sticking).



5. FINISH THE SOUP

Zest lime and wedge 1/2 for serving.

Stir in **zest and juice from 1/2 lime** to **soup** along with **Asian greens**. Simmer for further 2 minutes and adjust seasoning to taste with **soy sauce** and **pepper**.

6P - add zest and juice from 1 lime, cut remaining lime into wedges for serving.



6. FINISH AND SERVE

Divide **noodles** among bowls. Spoon in **soup**. Garnish with any reserved **spring onion green tops** and serve with **lime wedges** (see notes).

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

