



Asian Chicken Noodle Soup

Ingredients:

1 lb chicken breast, cubed
1 bunch green onions, thinly sliced
1 clove garlic minced
4 oz mushrooms, thinly sliced
2 tsp - 1/2 tbsp ginger, grated
1 32 oz chicken stock
1 jalapeño, finely minced, optional
bean sprouts - as much as you like
1 carrot shredded
1/4 cup shredded cabbage
cilantro, optional topping
1/2 pkg rice noodles, soaked in HOT HOT HOT water
1/8 cup soy sauce.
2 tbsp tahini paste, optional

Directions:

In a medium pot over medium high heat add 1 tbsp olive oil and heat until shimmering. Add chicken and soy sauce cook until all sides are browned.

Add green onions, cabbage, carrots, mushrooms (if using), jalapeño, garlic and ginger. Cook until onions start to turn translucent - it won't take long since they are green onions. Reduce heat to medium low.

Add chicken stock and tahini (if using). Simmer for about 20-30 minutes - or longer if you have time - up to 1 1/2 hours.

When ready to serve, turn up heat to medium-high, drain and add rice noodles. Cook for 3 more minutes. Top with bean sprouts and cilantro. Serve with additional soy sauce and siracha.