

Chinese Noodle Soup

Ingredients

3 c Chicken Broth
2 clv Garlic (smashed)
1 Ginger (1-inch piece, sliced)
1 1/2 T Soy Sauce
2 t Sugar
1 1/2 T Rice Wine
1/2 t Sesame Oil
6 oz Chinese Noodles
4 oz Chinese Vegetables (boy choy,
napa cabbage, you choy)
1 c Cooked Meat (chicken, pork,
etc.)
1 Green Onion (thinly sliced)

Instructions

1. Add broth, garlic, ginger, soy sauce, rice wine, sugar, and sesame oil into a small pot over high heat. Once simmering place lid on pot and reduce heat to medium high heat and simmer for 5 - 10 minutes.
2. Meanwhile, cook noodles according to packet directions. Cut vegetables to desired size.
3. Once broth has fully simmered, strain ginger and garlic out. Add Chinese vegetables and cook for 1 minute. Add meat then turn the stove off.
4. Place noodles in bowls. Divide soup and toppings between bowls. Garnish with green onions.