

## OUR RECIPE

TASTY  
RECIPE

# Easy Ramen Noodle Soup

Serves 4

## INGREDIENTS

400g cooked pork or chicken  
375g ramen noodles (or similar)  
700ml chicken stock  
2 tsp sesame oil  
3 cloves of garlic  
20g ginger  
4 tbsp soy sauce  
1 tsp Worcestershire sauce  
½ tsp Chinese five spice  
Pinch of chilli powder

### For the garnish

100g fresh spinach leaves, 4 tbsp sweetcorn 4 boiled eggs, peeled and halved and 2 finely shredded spring onions.

## METHOD

1. Mix the chicken stock, garlic cloves that you've halved, the soy sauce, Worcestershire sauce, the ginger thinly sliced, Chinese five spice, pinch of chilli powder and 300ml water in a large saucepan and bring to the boil.
2. Reduce the heat and leave to simmer for 5 mins.
3. Cook the ramen noodles, or similar, drain and put to one side.
4. Slice your chosen cooked meat and fry in the sesame oil until it just starts to colour, set aside with the noodles.
5. Divide the noodles into the four portions and add to your serving bowls.
6. The portion and top each serving bowl with your cooked meat, spinach, sweetcorn and two boiled egg halves.
7. Strain the stock using a sieve into a clean pan.
8. Divide the stock between the bowls, then sprinkle over the spring onions.



Swap the spinach for broccoli and sprinkle sesame seeds to add flavour. Why not use left over roasted meats so it's not wasted.