

Chicken noodle soup

Ingredients

Serves 4

- 1 white onion
- 2 tsp garlic
- 1 stick celery
- 250g cooked chicken*
- 1 tbsp. oil
- 750ml boiling water
- 1 vegetable stock cube
- 4 spring onions
- 2 nests fine egg noodles
- 1 small tin sweetcorn
- 1 tsp soy sauce

Equipment

- Knife
- Chopping board
- Measuring spoons
- Large pan
- Measuring jug
- Forks (for shredding)
- Serving spoon

Method

1. Peel and chop the white onion and finely chop the celery.
2. Fry the onion, garlic and celery in the oil in a hot pan. Cook for 5 minutes until softened.
3. Measure 750ml boiling water in the jug and crumble in the stock cube, stir to dissolve. Pour over the softened vegetables.
4. Bring to the boil for 2 minutes, keep stirring. Break the noodles into tiny pieces and add to the pan. Stir until they separate and simmer for 4 minutes.
5. Drain the sweetcorn and shred the chicken with the fork, add to the soup and simmer for 1 minute.
6. Finely chop the spring onions and add along with the soy sauce just before you serve the soup.
7. Enjoy hot with some bread to dip in!

*If you would rather use raw chicken, boil the chicken until cooked through (white) and then shred.