

[ASIAN CHICKEN NOODLE SOUP RECIPE](#)



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Meanwhile, stir in sugar, cabbage and mushrooms and return soup to a boil. Add noodles and cook 3 - 5 minutes longer until noodles are tender. Stir in chicken. Serve warm sprinkled with cilantro.

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Asian Chicken Noodle Soup Recipe Food Network

Mix soy sauce, mirin, 1 teaspoon of the sesame oil, garlic, ginger, sugar, vinegar, and chile paste in a small bowl. Heat the broth in a medium saucepan.

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Add the chicken and sake mix, noodles and chillies to the stock and turn the heat up. As soon as the broth comes to the boil, turn off the heat. Slowly pour the egg into the broth, stirring all the time. Add the green parts of the spring onions and stir through. Leave to sit for 2 mins.

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Asian Chicken Noodle Soup Recipe Taste of Home

One night I didn't have any noodles for my chicken soup, so I gave it a twist with wonton wrappers. It was great! Don't skip the celery leaves; they bring great flavor to this Asian chicken soup.

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Asian Chicken Noodle Soup Recipe Food Network Kitchen

Heat the sesame oil in a large pot over medium heat. Add the scallion whites, ginger and garlic; cover and cook, stirring occasionally, until softened, about 3 minutes.

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Add remaining 4 cups stock, soy sauce, sesame oil and sugar to soup. Cover. Increase heat to medium-high and bring to the boil. Add green onion and bok choy. Cook for 1 minute or until leaves just wilt.

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In a large pot over medium heat, heat coconut oil. Add onion, bell pepper, and carrots and cook until tender, 6 to 8 minutes. Add garlic and stir until fragrant, 1 minute. Add curry powder and

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Asian Chicken Noodle Soup Soup Recipes

Asian Chicken Noodle Soup Chicken soup is undeniably comforting when you're battling a cold but throw fresh ginger in there, and it's even better.

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