



Chinese vegetables noodle soup

Equipment

- Measuring cups and spoons
- Large saucepans
- Mortar and pestle
- serving bowls
- Chopping boards
- Chef knives
- Scissors
- Colander

Ingredients

- 6 cloves of garlic
- 2 medium pieces of ginger
- 500 g mixed Asian greens, such as baby pak choi, choy sum, chinese cabbage...
- 4 spring onions
- 2 fresh red chilli
- fresh Thai basil
- fresh coriander
- 2 stick of lemongrass
- 4 star anise
- 5 teaspoons vegetable stock powder
- 2 teaspoon soy sauce
- Black pepper
- 2 lime
- 250g rice noodles

From The Garden

- Chinese vegetables
- spring onion
- lime

What to do

1. Peel and crush the garlic and the ginger.
2. Trim and finely slice finely the greens, and the spring onions, lemongrass and chilli.
3. Pick the herbs.
4. Combine 10 cups hot water, vegetable stock powder, soy sauce, ginger, garlic, lemongrass and star anise in a large saucepan. Bring to the boil over high heat. Reduce heat to medium-low and simmer for 6 minutes or until lemongrass and ginger soften. Season to taste with black pepper.
5. A couple of minutes before it's cooked, throw in your Asian veggies and gently cook until they are wilted but still crunchy.
6. Meanwhile, cook the noodles according to packet instructions, then drain.
7. Divide the noodles among serving bowls, ladle over hot broth.
8. Sprinkle with the herbs, spring onion and chilli, then serve with wedges of lime.