



Total Time
95 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Yields
18

A simple way to go Asian - add shredded bok choy, grated ginger, garlic and julienne cut carrots to Campbell's® Condensed Chicken Noodle Soup. Add a splash of soya sauce and serve!

INGREDIENTS

	WEIGHT	MEASURE
Vegetable Oil	1 tbsp	15 mL
Garlic, minced	1 tbsp	15 mL
Fresh Ginger, grated	1 tbsp	15 mL
Campbell's® Chicken Noodle Soup	64 oz	2 L
Water	64 oz	2 L
Bok Choy, shredded	12 oz	360 g
Carrots, julienne cut	12 oz	360 g
Green Onion, chopped	1/2 cup	125 mL
Sesame Oil (optional)	1 tbsp	15 mL
Soya Sauce	1/4 cup (or to taste)	65 mL (or to taste)

INSTRUCTIONS

1. Sauté garlic and ginger in vegetable oil over low heat being careful not to burn garlic.
2. Add soup and water. Bring to a boil and then reduce heat to simmer approximately 1 hour.
3. Add the remaining bok choy, carrots and green onions and cook 15 more minutes. Before serving stir in green onions, sesame oil and soya sauce (to taste).



Tip

Green onion can be replaced with fresh chopped cilantro.