

## ASIAN NOODLE BOWL WITH CHICKEN



Total Time  
**30 MIN.**

Serving Size  
**8 OZ / 250 ML**

Difficulty  
**EASY**

Yields  
**8**

Add some Asian influence to your menu with this hearty noodle bowl loaded with chicken, noodles, vegetables and Shiitake mushrooms and flavoured with just a touch of ginger, Ponzu and lime.

### INGREDIENTS

	WEIGHT	MEASURE
Artisan by Stockpot® Chicken Stock	8 cups	2 L
Carrots, julienned	1 large	1 large
Shitake Mushrooms, sliced	1 oz	30 g
Baby Corn	4 oz	125 g
Ginger, grated	1 tsp	5 mL
Chicken Breast Strips, cooked	8 oz	250 g
Noodles, cooked	4 oz	125 g
Snow Peas	1 cup	250 mL
Green Onions, chopped	2 na	2 na
Beans Sprouts	2 cups	500 mL
Red Chili Pepper, finely sliced		
Ponzu, low sodium	1/4 cup	65 mL
Lime	1 na	1 na

### INSTRUCTIONS

1. Bring stock to the boil and add carrots, mushrooms, baby corn and ginger.
2. Simmer for 3 minutes.
3. Increase heat. Add chicken, noodles and remaining ingredients.
4. When the stock boils, remove from heat and serve with lime wedges.