





1 Bowl - 10 servings *All veggies should be finely julienned or diced – harder veggies should be blanched in advance (carrot, celery, broccoli, cauliflower, bok choy, Chinese cabbage, red or green peppers) Optional: Offer 2 oz cooked chicken strips, cooked shrimp, tofu, thin strips of cooked beef with vegetables. Frozen Asian vegetable mix can be used instead of fresh.

Total Time 20 MIN.

Serving Size 15 OZ / 470 ML

Difficulty EASY

Yields 10 Capitalize on the trend for Asian-inspired foods with this chicken noodle bowl. Serve with a selection of flavourful garnishes table-side to allow your patrons to customize their dish.

INGREDIENTS	WEIGHT	MEASURE
Vegetables, assorted*	11/4 lbs	600 g
Campbell's® Condensed Chicken Broth	48 oz	11/2 L
Water	48 oz	11/2 L
Thin Asian Noodles	30 oz	900 g
Toppings (optional for customer):		
Cilantro, chopped	2 tbsp	30 mL
Green Onions, chopped	3 oz	90 g
Crispy Noodles	5 oz	150 g
Hot Sauce	2 tbsp	30 mL
Soya Sauce	2 tbsp	30 mL

INSTRUCTIONS

- 1. Prepare vegetables and mix broth with water and heat. Prepare noodles according to supplier directions.
- 2. For each bowl, place 3 oz (90 g) noodles in bottom of bowl. Top with 2 oz veggies. Pour in $9-\frac{1}{2}$ oz broth.
- 3. Offer customer choice of toppings.