

## Chicken & Soba Noodle Soup

\*You said you wanted Chicken Noodle Soup!...

### Ingredients:

$\frac{1}{2}$  or 4 oz chicken breast

60 ml soy sauce

500 ml chicken stock

1 young leek/ green onion

125 ml fresh spinach

75 g soba noodles (about 2 fingers)

5 - 10 ml toasted sesame seeds

### Equipment:

You fill in 😊

## Method:

1. Slice the chicken diagonally into bite sized pieces.
2. Pour the soy sauce in a fry pan. Bring to a simmer. Add the chicken and cook gently for about 6 minutes, turning the pieces. Keep hot.
3. Bring the stock to a boil in a small sauce pan. Cut the leek into 3-4 cm pieces. Add the leek and simmer for 3 minutes, then add the spinach. Keep the mixture warm.
4. Cook the noodles in a large sauce pan of boiling water until just tender.
5. Drain the noodles and divide into soup bowls. Ladle the hot soup into the bowls, then add chicken and sprinkle with sesame seeds.