



## CHINESE MACARONI SOUP

### Ingredients (serves 4):

- Macaroni for 4 (follow serving size on the package) (better to use the larger ridged variety which is usually labelled "elbows")
- 1 tbs cooking oil
- 1 carrot, diced
- 2 stalks of celery, diced
- 1/2 can of button mushrooms, sliced
- 1 cup of shredded chicken/turkey meat (or more... I like lots of meat in my noodles)
- 6 cups of chicken/turkey stock
- 1 tsp sesame oil
- 2 tbs Chinese cooking wine
- Salt & pepper to taste
- 1 cup of bean sprouts, topped and tailed and washed
- 2 spring onions, chopped
- Handful of fried shallots

### Directions:

1. Cook macaroni according to package directions. Drain under cold tap water and spoon into serving bowls.
2. Heat oil in a medium saucepan. Fry carrots and celery for 3-4 minutes till slightly softened.
3. Add mushrooms and meat and fry for another minute or two.
4. Add stock, followed by sesame oil, cooking wine, salt and pepper. Bring to boil and simmer for 5 minutes.
5. Finally, assemble your dish! First you get your macaroni. Then pour your soup over. Sprinkle on a generous amount of bean sprouts, and finally garnish with your spring onion and fried shallots.