

Less than 30 minutes

Serves 4

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Ingredients:

Broth:

- 1 Tbsp (15ml) oil
- 1 onion, finely chopped
- ½ punnet (125g) white button mushrooms, chopped
- 2 cloves garlic, smashed
- 2 bay leaves
- 2 cups (500ml) chicken stock
- 2 cups (500ml) water
- 1 Tbsp (15ml) oil
- Salt and milled pepper
- 2 (about 120g each) chicken breast fillets
- ½ punnet (125g) white button mushrooms, sliced
- 2 eggs, boiled
- 2 packets (75g each) 2-minute noodles, cooked
- 1 Tbsp (15ml) sesame seeds (optional)

Method:

1. Heat oil and fry onion, mushrooms and garlic for 5 minutes or until golden.
2. Add bay leaves, stock and water and bring to a boil.
3. Cover and simmer broth for 20 minutes.
4. Heat oil in a pan.
5. Season chicken and fry for 5 minutes per side or cooked through. Set aside.
6. Fry mushrooms in the same pan until golden, and set aside.
7. Strain broth through a sieve and season to taste.
8. Slice chicken, halve boiled eggs and set aside.
9. Divide broth, noodles, chicken, mushrooms and eggs evenly between four bowls.

10. Serve sprinkled with sesame seeds (if using).