

Less than 30 minutes

Serves 3

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Ingredients:

Topping:

- ½ onion, finely chopped
- 5cm knob fresh ginger, grated
- 2 tsp (10ml) chilli flakes
- 1 tsp (5ml) smoked paprika
- ½ cup (40g) bread crumbs or panko crumbs
- 1 tsp (5ml) each white and black sesame seeds
- ¼ cup (60ml) olive oil

Broth:

- 3 cups (750ml) vegetable stock
- 2-3 Tbsp (30-45ml) Thai-style herby pesto ([click here for full recipe](#))
- 1 packet (200g) egg noodles, cooked to packet instructions

Method

1. Combine topping ingredients.
2. Fry over medium heat for 10 minutes or until crisp and golden (tossing as you go to prevent the mixture from burning). Set aside.
3. Bring stock to a simmer in a pot over medium heat.
4. Add pesto and stir to combine.
5. Serve broth hot with egg noodles and a generous sprinkle of crunchy ginger topping.

GOOD IDEA

You can also prepare the crunchy topping in the oven. Spread in a single layer on a baking tray and bake for 8-10 minutes at 180°C tossing half way through.

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