

Less than 30 minutes

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 2 chicken breast fillets
- 1 bunch spring onions, chopped + extra for serving
- 4cm knob ginger, finely julienned
- 2-3 Tbsp (30-45ml) sriracha sauce
- 2-3 Tbsp (30-45ml) fish sauce
- 2 tsp (10ml) sesame oil
- 6 cups (1.25L) chicken stock
- 1 can (400ml) coconut milk
- ½ packet (150g) green beans, sliced
- 4 packets (75g each) 2-minute noodles or egg noodles

For serving:

- Handful fresh coriander leaves
- Sliced chilli
- Lime wedges

Method

1. Place chicken, spring onion, ginger, sriracha, fish sauce, sesame oil, stock and coconut milk in a large pot. Simmer for 15 minutes.
2. Remove chicken and slice thinly. Return to pot.
3. Add beans and noodles and cook for a few minutes until noodles are tender.
4. Ladle soup into bowls and top with coriander, chilli, extra spring onion and a squeeze of lime juice.