

Asian Style Chicken, Corn and Noodle Soup



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**Food in a
minute**  TM
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Another great recipe idea from

Wattie's

Serves: 3-4 **Prep time:** 15 minutes **Cook time:** 10 minutes

1 Tbsp	sesame oil
200g	chicken thigh meat, cut into 1cm pieces
2 cloves	garlic, crushed
2 tsp	finely grated fresh ginger
420g can	Wattie's Condensed Creamy Chicken Soup
1 Tbsp	soy sauce
2 Tbsp	sweet Thai chilli sauce
1½ cups	Wattie's frozen Supersweet Corn Kernels
2	spring onions, diagonally sliced
175g	Singapore noodles
	squeeze lime juice to taste
	handful fresh coriander leaves, chopped

1. Heat sesame oil in a saucepan. Add chicken meat and stir-fry until coloured. Add garlic and ginger and cook for a further minute.
2. Pour in **Wattie's Condensed Creamy Chicken Soup** and 2 cans of water. Add soy sauce and sweet Thai chilli sauce. Stir while bringing to the boil. Add **Wattie's frozen Supersweet Corn Kernels**. Reduce heat and simmer for 5 minutes. Stir through spring onions and Singapore noodles and continue to cook until noodles separate.
3. Remove from the heat. Stir through lime juice and coriander. Season to taste.

