

## ASIAN-STYLE CHICKEN, CORN AND NOODLE SOUP



Serves 3-4



Prep Time 15 minutes



Cook Time 10 minutes



### INGREDIENTS

- 1 Tbsp sesame oil
- 200 g chicken thigh meat, cut into 1cm pieces
- 2 cloves garlic, crushed
- 2 tsp finely grated fresh ginger
- 420 g can **Wattie's Condensed Creamy Chicken Soup**
- 1 Tbsp soy sauce

### METHOD

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

- 1 ½ cups **Wattie's frozen Supersweet Corn Kernels**

- 2 Tbsp sweet Thai chilli sauce
- 2 spring onions, diagonally sliced
- 175 g Singapore noodles
- squeeze lime juice to taste
- 1 handful chopped fresh coriander

noodles and continue to cook until noodles separate.

3. Remove from the heat. Stir through lime juice and coriander. Season to taste.