

**OVERALL time: 20 mins**

## **SUPER QUICK CHICKEN NOODLE SOUP**

Not sure what to do with that bit of leftover roast chicken? Turn it into a super quick 15- minute chicken noodle soup!

Metric

**Number of servings : 2**

### **ingredients**

#### **Main**

- 240 ml Finely Chopped White Onion
- 10 ml Vegetable Oil
- 15 ml Butter
- 1 Large Stick of Celery, finely sliced
- 1 L Water
- 2.5 ml **Cape Herb and Spice Extra Bold Pepper**
- 17.5 ml **Cape Herb and Spice Sweet & Sticky Chicken Shaker**
- 1 Bay leaf
- 4 Whole Cloves
- 1 Cup Torn Leftover Roast Chicken
- 1 Block 2- Minute Noodles or Chinese Noodles
- To garnish Chopped Parsely, To garnish

### **THIS IS WHAT YOU WILL NEED TO DO**

**PREP TIME: 5 mins | COOKING TIME: 15 mins**

Fry the onion, carrot and celery in the vegetable oil and butter until soft. Add the garlic and fry for a further minute or two. Add the water, the peppercorns, the **Cape Herb & Spice Sweet & Sticky Chicken Shaker** spice along with the bay leaf and cloves. Turn the heat down low, place a lid on and simmer for five minutes – this is just to give the aromatics time to develop their flavour. Then add the chicken and the noodles and boil until the noodles are cooked through.

*(Cook's note: If you are using a packet of two-minute noodles, it will take just 2-3 minutes to cook through. In this case don't add the small sachet contents from the 2-minute noodle pack as your*

soup will already contain all the aromatics and salt it needs. If you are using a block of normal Chinese noodles, it will need to cook a few minutes longer as they are thicker than 2-minute noodles.) Serve right away with a generously sprinkling of finely chopped parsley for a burst of herby freshness.

Recipe by Lizet Hartley Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she – rather predictably – cooks. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

<https://www.capeherb.co.za>

Metric

## ingredients

### Main

- 240 ml Finely Chopped White Onion
- 10 ml Vegetable Oil
- 15 ml Butter
- 1 Large Stick of Celery, finely sliced
- 1 L Water
- 2.5 ml **Cape Herb and Spice Extra Bold Pepper**
- 17.5 ml **Cape Herb and Spice Sweet & Sticky Chicken Shaker**
- 1 Bay leaf
- 4 Whole Cloves
- 1 Cup Torn Leftover Roast Chicken
- 1 Block 2- Minute Noodles or Chinese Noodles
- To garnish Chopped Parsely, To garnish

**Number of servings : 2**

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 5 mins | COOKING TIME: 15 mins**

Fry the onion, carrot and celery in the vegetable oil and butter until soft. Add the garlic and fry for a further minute or two. Add the water, the peppercorns, the **Cape Herb & Spice Sweet & Sticky Chicken Shaker** spice along with the bay leaf and cloves. Turn the heat down low, place a lid on and simmer for five minutes – this is just to give the aromatics time to develop their flavour. Then add the chicken and the noodles and boil until the noodles are cooked through.

*(Cook's note: If you are using a packet of two-minute noodles, it will take just 2-3 minutes to cook through. In this case don't add the small sachet contents from the 2-minute noodle pack as your soup will already contain all the aromatics and salt it needs. If you are using a block of normal Chinese noodles, it will need to cook a few minutes longer as they are thicker than 2-minute noodles.)* Serve right away with a generously sprinkling of finely chopped parsley for a burst of herby freshness.

Recipe by Lizet Hartley Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she - rather predictably - cooks. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

<https://www.capeherb.co.za>