

Ingredients

	20 SERVES	40 SERVES
Chicken stock	6L	12L
Chicken breast	1.5kg	3kg
Fresh ginger	30g	60g
Garlic clove	4	8
Ramen noodles	500g	1kg
Corn, tinned	800g	1.6kg
Celery stalks	200g	400g
Spring onions	150g	300g
Soy Sauce	60mL	120mL

Method

1. Heat chicken stock in a large pot. Add in chicken breast, chopped ginger and minced garlic. Bring to the boil, reduce heat and simmer for 20 minutes until chicken is cooked through.
2. Finely dice celery and spring onion, drain and rinse tinned corn.
3. Remove the chicken from the stock and use a fork to shred in to bite sized pieces.
4. Add the shredded chicken back in to the stock, along with celery, spring onion, corn and soy sauce. Keep some spring onion aside for garnish.
5. Simmer for 5 minutes and add in ramen noodles. Simmer for another 5 minutes until noodles are tender. Adjust flavour with more soy sauce if necessary.
6. Serve garnished with spring onion.

Nutrition, hints and tips

- ***This recipe provides enough serves for an entree portion of soup. If you would like to serve this as the main meal you can double the recipe.***

- ***This recipe provides 16g of protein per serve.***