Speedy BBQ Chicken Noodle Soup by Trina Eats

This quick and easy BBQ chicken dinner hack is perfect for those busy nights.

Recipe supplied by Trina Eats.

Ingredients

5 green shallots, thinly sliced diagonally

1 tbs sesame oil

2 garlic cloves, crushed

1 tsp fresh ginger, finely grated

1 star anise

1L salt reduced chicken stock

1 cup (250ml) water

1 orange, juiced

1/4 cup (60ml) Black & Gold Soy Sauce

1 ½ tbs Black & Gold Brown Sugar

1 ½ tbs Chinese cooking wine

270g soba noodles

335g bag Community Co Fine Cut Stir Fry

1x IGA BBQ chicken, shredded

Fresh coriander leaves, to serve

Lime wedges, to serve

Sriracha chilli sauce, to serve (optional)

Method:

1. Bring a large saucepan of water to the boil over high heat. Reserve a small handful of green shallots for serving.
2. Heat the sesame oil in a large saucepan over medium heat. Add the shallot and cook, stirring, for 30 seconds. Add the garlic, ginger and star anise. Cook, stirring, for a further 1 minute or until aromatic. Add the stock, water, orange juice, soy sauce, brown sugar and Chinese cooking wine. Stir to combine. Bring to the boil. Simmer for 2 minutes. Stir in stir fry mix. Remove from heat.
3. Meanwhile, cook the noodles in the saucepan of boiling water for 4 minutes or until just tender. Drain. Refresh under cold running water.
4. To serve, divide noodles among serving bowls. Top with chicken and ladle over soup mixture. Top with coriander and reserved green shallot. Serve with lime wedges and chilli sauce if desired.