



Serves: 4

## Mushroom, Chicken Noodle Soup

**2 tbs olive oil**  
**2 chicken breast fillets, trimmed**  
**400g button mushrooms, halved (use a combination of white & Swiss brown)**  
**2 garlic cloves, crushed**  
**1 red chilli, finely chopped**  
**1 green chilli, finely chopped**  
**1 tbs finely grated fresh ginger**  
**5 cups chicken stock**  
**375g pkt rice stick noodles**  
**2 limes, juiced**  
**2 tbs fish sauce**  
**3 tsp brown sugar**  
**100g baby spinach leaves**  
**Coriander leaves, lime & chopped chilli, to serve**

1. Heat a non-stick frying pan over medium-high heat. Add 2 tsp oil and the chicken. Cook for 3-4 minutes each side or until golden and cooked through. Remove the pan from the heat, cover and set aside to stand for 10 minutes.
2. Meanwhile, heat the remaining oil in a large saucepan over high heat. Add the mushrooms and cook for 4-5 minutes until they start to colour. Add the garlic, chilli and ginger and cook, stirring, for 2 minutes or until fragrant. Add stock and bring to the boil. Reduce heat to low, cover and simmer for 10 minutes.
3. Place the noodles in a bowl. Cover with boiling water and stand for 5 minutes until soft, then drain and keep warm. Shred the chicken and add to the stock with combined lime juice, fish sauce and sugar, simmer for 2-3 minutes until chicken is warmed through.
4. Add the spinach to the soup then remove from the heat. Pile the noodles into bowls, ladle over the soup. Top with coriander and serve with lime wedges and extra chilli, if desired.