

Honey Soy Noodle Soup

Courtesy of Little Acre Gourmet Mushrooms
www.littleacre.com.au

large pot
wok or deep pan
measuring cups and spoons
chopping board and knife
heatproof stirring spoon
strainer for noodles
4 serving bowls

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1. In preparation for the noodles, set a large pot of water on to boil.

 2. In the wok or deep pan, **heat** on high
2 tsp **peanut oil**
2 tsp **sesame oil**

 3. **Add** and **sauté** for a couple of minutes
~250 g **oyster mushrooms**, sliced if large
3 **spring/green onions**, chopped

 4. **Lower** the heat on the wok and **add**
4 cups **vegetable or chicken stock**

 5. **Stir in**
¼ cup **honey**
2 TBS **organic soy or tamari sauce**

 6. Bring to a **simmer** and add extra honey or soy to your taste.

 7. Meanwhile, **cook** according to packet instructions
200-250g packet **ramen or soba noodles**

 8. When the noodles are cooked, **drain** and divide amongst the serving bowls.

 9. **Stir** into the simmering broth
1 bunch (~350g) **bok choy**, chopped

 10. **Simmer** for 2 minutes until lightly cooked.

 11. **Portion** the broth over the noodles and **top** with
4 **organic eggs**, boiled and halved (opt.)
sprinkle of **sesame seeds** (optional)
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