



Spiced mushroom, corn & noodle soup

Preparation: 15 minutes

Cooking: 18 minutes

Serves: 4

- 1 tbs olive oil
- 1 large red onion, cut into thin wedges
- 3 garlic cloves, crushed
- 2 small red chillies, deseeded & finely chopped
- 4 cups vegetable or chicken stock
- 400g cup mushrooms, thinly sliced
- 100g shiitake mushrooms, trimmed
- 2 corn cobs, kernels removed
- 250g fresh Singapore noodles
- 2 tbs kecap manis
- 1 /3cup coriander leaves

1. Heat the oil in a large saucepan over medium-high heat. Add the onion, garlic & chillies & cook, stirring frequently, for 4 minutes or until the onion is soft.
2. Add the stock, cup & shiitake mushrooms & corn to the pan. Stir well to combine & bring to the boil over high heat. Reduce heat to medium & simmer for 10 minutes.
3. Add the noodles & kecap manis to the stock mixture. Stir to combine & cook, stirring occasionally, for 3 minutes or until the noodles are tender. Remove from heat & stir in the coriander.
4. Ladle the soup into serving bowls & serve immediately.

Variation: Replace the corn kernels with 115g packet sliced baby corn. Add 1/3 bunch chopped snake beans & 1 cup shredded cooked chicken with the noodles.