



NOODLE SOUP WITH SPICY MARINATED CHICKEN, BASIL, BROCCOLI AND BOK CHOY

Prep + cook time: 50 min Serves: 4

Ingredients

2 tbsp Chinese broad bean paste, Doubanjiang	1 small cinnamon stick
1 tbsp rice wine vinegar	1 tsp coriander seeds, lightly crushed
1 tbsp Shaoxing wine	1 ½ l reduced-sodium chicken stock
1 tbsp light soy sauce	200 g flat noodles, e. g. soba noodles or rice noodles
1 tsp sugar	2 tbsp sunflower oil
2 large skinless boneless chicken breasts, cut into strips	4 baby bok choy, split in half
1 onion, roughly chopped	1 broccoli head, prepared into florets
1 tbsp fresh ginger, sliced	1 handful Thai basil leaves
3 cloves garlic, crushed	1 tbsp black sesame seeds
3 star anise	salt

1. Stir together the broad bean paste, vinegar, Shaoxing wine, soy sauce, and sugar in a mixing bowl until the sugar has dissolved.
2. Add the chicken strips, stirring to coat in the marinade. Cover and set aside until needed.
3. Combine the onion, ginger, garlic, star anise, cinnamon, coriander seeds, and stock in a large saucepan. Bring to the boil and then reduce to a steady simmer for 20 minutes.
4. Strain the broth into a clean saucepan. Return to a steady simmer and add the noodles, cooking them in the broth until tender to the bite, about 6-9 minutes.
5. In the meantime, heat the oil in a frying pan set over a moderate heat until hot. Add the marinated chicken, stir-frying until cooked through, about 6-8 minutes. Set off the heat.
6. When the noodles are ready, season the broth to taste with salt.
7. Divide the broccoli and bok choy between serving bowls. Ladle over the broth and noodles, letting the broccoli and bok choy sit in the broth for 5 minutes.
8. Top with the chicken and garnish with Thai basil leaves and a sprinkle of sesame seeds.