

## **Fish and noodle broth**

Total time **20 mins 5 mins** preparation time **15 mins** cooking time

## INGREDIENTS

4 portion(s)

200 g	fine egg noodles
11	fish or vegetable stock
2 tbsp	Kikkoman Naturally
	Brewed Less Salt Soy
	Sauce
3	large red chillies, finely
	sliced
1 tbsp	shredded ginger
	Juice of $1/2$ a lime
50 g	firm white fish fillets (e.g.
	cod, hake or coley), cut
	into bite-sized chunks
4	spring onions, to garnish

## PREPARATION

Step 1

Place the noodles in a pan of boiling water and cook for 2-3 minutes or until tender.

## Step 2

Place the stock, soy sauce, chillies, ginger and lime juice in a pan on a medium heat and cook for 5 minutes. Add the fish and cook for a further minute or until opaque.

Step 3

To serve, pile the noodles in serving bowls. Top with the fish and ladle over the stock. Garnish with a flowered spring onion