

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
1 l	fish or vegetable stock
2 tbsp	<u>Kikkoman Naturally Brewed Less Salt Soy Sauce</u>
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