



ST PETER'S  
HOUSE

CURIOSITY | ENCOUNTER | GIFT

Serves 1

# Vegetable Noodle Broth

## The Well Recipe Card

- ½ red onion – sliced
- 1 small carrot – peeled & cut into long strips
- 2 bulb garlic – finely chopped
- 2 tsp East Asian spice blend
- 400ml water
- ½ stock cube
- 1 handful (40 – 50g) leafy greens e.g. kale, spring greens, pak choi etc. – shredded
- 2 spring onions or 4 radishes – sliced
- 75g noodles

Optional: chilli, soy sauce, edamame peas,  
tofu

**Prepare vegetables as described.**

**Cook noodles in a saucepan with boiling salted water for 6 – 7 minutes – check for doneness, drain & reserve.**

**Place onion in a saucepan with a little oil – cook over medium heat until soft and translucent (3 – 4 mins).**

**Add garlic and cook for 1 minute followed by East Asian spice blend – stir to cook out spices (30 secs).**

**Add the water, stock cube, carrots & leafy greens – bring to a simmer then reduce to a low heat covered with a lid and cook for 8 – 10 minutes.**

**Check for seasoning add a little salt if needed.**

**Add drained noodles to broth allow them to reheat in broth (2 – 3 mins).**

**Now you're ready to serve – lovely – don't forget to top with spring onions!**

