

## Chinese vegetable broth

<p><b>Ingredients</b></p> <ul style="list-style-type: none"><li>• 3 tsp vegetable stock powder</li><li>• 1-2 tbs reduced-salt soy sauce, to taste</li><li>• 3cm piece ginger, peeled, sliced into thin matchsticks</li><li>• 100g fresh shiitake mushrooms, sliced</li><li>• 125g dried thin long-life egg noodles</li><li>• 1 head baby bok choy, leaves separated, thinly sliced crossways</li></ul>	<p><b>Equipment</b></p> <ul style="list-style-type: none"><li>• knives</li><li>• chopping boards</li><li>• measuring cups &amp; spoons</li><li>• stock pot</li></ul>
<p><b>What to do</b></p> <ol style="list-style-type: none"><li>1. Combine 1.5 litres (6 cups) hot water, vegetable stock powder, soy, ginger and mushrooms in a large saucepan. Bring to the boil over high heat.</li><li>2. Reduce heat to medium-low and simmer for 6 minutes or until mushrooms and ginger soften. Season to taste with black pepper.</li><li>3. Meanwhile, cook the noodles according to packet instructions, then drain. Divide the noodles among serving bowls, ladle over hot broth and top with bok choy.</li></ol>	