



Spicy
Chestnut
Noodle Soup



Spicy Chestnut Noodle Soup

Prep time 15 mins - Cooking time 15 mins - Serves 2

On a cold winter's night, delicious soup is just what you need. Chestnuts add the perfect contrast to this flavourful soup and their flavour is enhanced with a hint of chilli.

Ingredients

250g whole chestnuts, cooked & peeled	3 garlic cloves, finely sliced
2 tbsp good quality red curry paste	2 spring onions, sliced
1 litre good quality vegetable stock	2 birdseye chillies, thinly sliced
250g ready to eat udon noodles	2 bunches baby bok choy, halved
1 tbsp fish sauce	Fresh coriander, chilli and additional spring onion for garnish
1 tbsp sesame oil	
1 tbsp grated fresh ginger	

Method

1. Place the curry paste and sesame oil in a large saucepan on medium heat. Stir frequently until aromatic then add garlic and ginger. Continue cooking and stirring for a further two minutes.
2. Add fish sauce, spring onions, chilli and vegetable stock. Simmer for ten minutes. Add chestnuts and turn heat to low, continuing to cook for a further five minutes.
3. Meanwhile, prepare the noodles according to packet instructions and place in the bottom of two large noodle bowls. Top with bok choy.
4. Pour soup over noodles. The hot soup will cook the bok choy leaving it slightly crisp. Garnish with fresh coriander, chilli and spring onions. Serve immediately.

800g of fresh chestnuts produces approx 500g once cooked and peeled

Keep your chestnuts in the fridge!

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