

Spring Soup - Asian

Inspired by Dee, Oklahoma
An obsessive garden blogger
See www.redirtrambblings.com

Ingredients

Whole chicken
Gluten Free Noodles
Gluten Free Broth
1 bunch of green onions
1 package of small baby mushrooms
1 bunch of Asparagus
1 or 2 tbsps of Green Thai Kitchen Curry, or equivalent
1 package of frozen Petite Peas

Method

1. Cook the chicken in water, salted and peppered to taste, then debone the chicken and chop up the meat into small sized pieces, then place to one side.
2. With the broth of the cooked chicken, add 2 cups of gluten free noodles, then cook until the noodles are soft. You may need to add some gluten free broth, to the soup, that is if the noodles have soaked up too much liquid..
3. Once the noodles are soft, then add the bunch of green onions, sliced. Then add the bunch of asparagus, sliced into 1 inch pieces. Then add 1 or 2 tbsps of the Thai kitchen green curry. Finally add the package of frozen petite peas.
4. Next simmer the soup and whilst simmering add back the deboned small sized pieces of chicken, continue simmering until the meat is really soft and the odour tells you, its ready to eat.

Serve the soup hot, with gluten free bread, followed by cheese, if you have room!.