

## Home-made Lots o' Noodles Soup

### Easy soup for a starter or anytime snack

I knocked this up for lunch on one of those cold winter days to warm us up. I only used half measures because there are just two of us; but the recipe below is enough for 4 good serves.

- 1 litre boiling water
- 1 packet 2-minute noodles
- 1 or 2 chicken stock cubes \*
- OR** 1-2 dessert spoons chicken stock powder \*
- ¼ tsp turmeric (optional)
- 2 **level** Tbsps gravy powder
- 4 Tbsps cold water



While the water is boiling in the jug, break up the block of noodles into a sauce pan. The 2-minute varieties usually come with a sachet of flavouring powder. Tip the contents onto the dry noodles and include 2 crumbled stock cubes \* or the 2 spoons of stock powder\*, plus the turmeric if using. Measure 1 litre of boiling water from the jug and pour this into the pan with the noodles. Give it a good stir and set aside to let it cool a little.

\*to avoid making the flavour too strong, maybe try 1 cube or 1 spoon of the stock at first – the extra can be added later to suit individual tastes before serving.

In a small dish, thoroughly mix the gravy powder with the cold water, ensuring there are no lumps. Stir this quickly into the soup, return to the hob and bring slowly to the boil, stirring constantly.

Serves 4; but can spin out to 5 or more by adding 250ml boiling water per extra serve. Bear in mind that this will thin the soup.

**Tip:** any leftover soup can be refrigerated for later, or for using in an Encore Pie: see Recipe12

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