

4
SERVINGS



La Tablée des Chefs



Ham Noodle Soup

Ingredients

- 🏠 1 drizzle of oil
- 👑 1 small onion, chopped
- 👑 2 cloves of garlic, chopped
- 👑 2 carrots, diced
- 👑 1 cup (250 ml) turnip, peeled and finely diced
- 🏠 5 cups (1,25 L) of water
- 👑 1 cube of chicken broth concentrate*
- 👑 ½ cup (125 ml) soup noodles
- 👑 1 can of 156 g ham*, drained and diced
- 🏠 Salt and pepper to taste

Preparation

- 1 Heat a saucepan over low heat and add the oil.
- 2 Sweat the onion for a few minutes.
- 3 Add garlic, carrots and turnip and cook for a few minutes.
- 4 Add water and broth cube. Bring to a boil.
- 5 Add pasta and ham and season to taste. Reduce heat to low.
- 6 Simmer for 10 to 15 minutes or until noodles and vegetables are cooked. Stir regularly.
- 7 Adjust seasoning and serve.

SUGGESTED ALTERNATIVES

*BROTH CUBE → broth powder, liquid concentrate or homemade broth

*HAM → chicken, lentils, chorizo, tuna, shrimp

YOU WILL NEED

- ★ can opener
- ★ cutting board
- ★ knives
- ★ peeler
- ★ saucepan (medium)
- ★ set of measuring cups
- ★ wooden spoon