Chinese Noodle Soup

By Meg | Prep time: 5 minutes | Cook time: 10 minutes | Ready in: 15 minutes

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Chinese Noodle Soup is a delicious, comfort food dish. It's ready in the same time it takes to boil the noodles! Tender noodles in a rich, flavorful broth with an array of toppings.

Serve with a side dish of **pan-seared dim sim (dumplings)**, or dim sim (dumplings), or **pan-fried dim sim (dumplings)**, or **steamed dim sim (dumplings)**.

Fast Chinese Noodle Soup!

This Chinese Noodle Soup is ready in 15 minutes! Fast and easy! Made with Kikkoman Gluten Free Soy Sauce, Gluten Free Oyster Sauce, Gluten Free Hoisin Sauce, and Gluten Free Chicken Stock.

Cob-Everything Like Butter
Meets all of my usual criteria!

Here's a run down of what it takes:

- **Broth:** Gluten and chinese ingredients for gluten free. Gluten free soy sauce, gluten free oyster sauce, gluten free hoisin sauce.
- **Noodles:** Fresh or dried. Fresh noodles are preferred, but dried noodles work well too. Fresh noodles are ready in 3 minutes, dried noodles need to be boiled. Great healthy and tasty with low carbs and low calories in the soup, broth and noodles.
- **Protein:** Pork or chicken is fantastic. Pan-sear meat and dumplings.
- **Veggies:** Bok choy, mushrooms, bamboo shoots, bean sprouts, spring onions, and more!

Seasonings for Chinese soup broths

Fresh ginger and garlic are always the foundation for Asian soup broth flavoring. Add a few other ingredients and you have a delicious Asian soup broth!

Here's what goes in mine:

- **Chinese seasonings:** Chinese five spice powder, sesame oil, soy sauce, oyster sauce, hoisin sauce, chicken stock, ginger, garlic, and more! Chinese five spice powder is a blend of cinnamon, star anise, fennel, cloves, and ginger. Sesame oil is a dark, nutty, or smoking oil. Best for garnishes, and not for high heat cooking. Soy sauce, oyster sauce, and hoisin sauce are all salty, umami, and sweet. Chicken stock is a base for the broth.
- **Ginger and garlic:** Ginger and garlic are the foundation of Asian dishes. Fresh Ginger is a root, like a knobby, tan, thick, fingers. Grating fresh ginger makes its juice and pulp easy to add to soups and stir fries. Garlic comes in cloves, and is a very strong white aroma. Ginger and garlic are a great way to add a lot of flavor to your soup broth.
- **Sesame oil:** Use the Toasted
- **Soy sauce:** Soy sauce is a salty and umami ingredient that Asian soup is seasoned with. Soy sauce is made from fermented soybeans, wheat, and salt. Kikkoman Gluten Free soy sauce is **not** a gluten free soy sauce. Kikkoman Gluten Free Soy Sauce is a gluten free soy sauce.
- **Oyster sauce:** Oyster sauce is made from oyster juice, salt, and sugar. Oyster sauce is a thick, sweet, and umami sauce. Kikkoman Gluten Free Oyster Sauce is a gluten free oyster sauce.
- **Hoisin sauce:** Hoisin sauce is a thick, sweet, and umami sauce. Kikkoman Gluten Free Hoisin Sauce is a gluten free hoisin sauce.
- **Veggies:** Light Vegetable Broth is fantastic in this Noodle Soup.

What goes in the noodle soup

Here's what goes into my soup:

- **Noodles:** Chinese noodles come in all varieties! Fresh noodles with EGG bags handle soup broth best, and baked in the soup. Fresh noodles are ready in 3 minutes, and are tender and chewy. Dried noodles are ready in 10 minutes, and are firm. Fresh is better for soupy noodles, dried is better for stir fry noodles. Bamboo shoots, mushrooms, bean sprouts, bok choy, spring onions, and more! Bamboo shoots are a crunchy, nutty, and sweet vegetable. Mushrooms are a meaty, umami, and earthy vegetable. Bean sprouts are a crunchy, sweet, and juicy vegetable. Bok choy is a crunchy, sweet, and juicy vegetable. Spring onions are a crunchy, sweet, and juicy vegetable.
- **Protein:** Chicken breast, pork, or pan-fried dim sim (dumplings) are great options! Chicken breast is a lean, tender, and juicy protein. Pan-fried dim sim (dumplings) are a crunchy, meaty, and umami protein.
- **Broth:** Light Vegetable Broth is fantastic in this Noodle Soup.

How to make Chinese Noodle Soup

Add the broth, soy sauce, oyster sauce, hoisin sauce, and chicken stock to a medium saucepan and bring to a boil. Add the noodles, bamboo shoots, mushrooms, bean sprouts, bok choy, and spring onions. Cook for 3 minutes.

Fill 1/4: Remove noodles from the soupy broth, scooping out and dividing into four bowls. Add the pan-fried dim sim (dumplings) to the soupy broth. Cook for 3 minutes or until dim sim (dumplings) are heated through. Add the soupy broth and vegetables to the four bowls. Garnish with the toasted sesame oil and spring onions.

Make it even HEALTHIER!

Bok Choy is a crunchy, sweet, and juicy vegetable. Bamboo shoots are a crunchy, nutty, and sweet vegetable. Bean sprouts are a crunchy, sweet, and juicy vegetable.

Bok Choy and bamboo shoots are low carbs and calories (low carbs and calories). Bean sprouts are low carbs and calories (low carbs and calories). Bean sprouts are a great way to add a lot of flavor to your soup. Bok choy and bamboo shoots are a great way to add a lot of flavor to your soup.

Dim sim (dumplings) of course are low carbs and calories (low carbs and calories). Dim sim (dumplings) are a great way to add a lot of flavor to your soup.

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★★★★★ 5.0 from 1 reviews | 0 comments

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Author: Meg | Recipe Type: Soup | Cuisine: Chinese | Serving Size: 4 servings

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Recipe video courtesy of Kikkoman Gluten Free Soy Sauce! Chinese Noodle Soup is a delicious, comfort food dish. It's ready in the same time it takes to boil the noodles! Tender noodles in a rich, flavorful broth with an array of toppings. Serve with a side dish of pan-seared dim sim (dumplings), or dim sim (dumplings), or pan-fried dim sim (dumplings), or steamed dim sim (dumplings).

Ingredients

- 4 servings

Broth

- 4 cups (1 L) Light Vegetable Broth (or substitute chicken stock)
- 2 tbsp (30 ml) Kikkoman Gluten Free Soy Sauce
- 1 tbsp (15 ml) Kikkoman Gluten Free Oyster Sauce
- 1 tbsp (15 ml) Kikkoman Gluten Free Hoisin Sauce
- 1 tbsp (15 ml) Sesame Oil
- 1 tbsp (15 ml) Ginger, grated
- 1 tbsp (15 ml) Garlic, grated

Noodles

- 4 servings Fresh Noodles (or substitute 2 servings Dried Noodles)

Veggies

- 1 cup (250 ml) Bamboo Shoots, sliced (or substitute 1 cup (250 ml) Mushrooms, sliced)
- 1 cup (250 ml) Bean Sprouts
- 1 cup (250 ml) Bok Choy, sliced
- 2 Spring Onions, sliced

Protein

- 4 servings Pan-fried Dim Sim (dumplings) (or substitute 4 servings Steamed Dim Sim (dumplings))

Garnish

- 1 tbsp (15 ml) Sesame Oil, Toasted
- 2 Spring Onions, sliced

Instructions

- Add the broth, soy sauce, oyster sauce, hoisin sauce, and chicken stock to a medium saucepan and bring to a boil. Add the noodles, bamboo shoots, mushrooms, bean sprouts, bok choy, and spring onions. Cook for 3 minutes.
- **Fill 1/4:** Remove noodles from the soupy broth, scooping out and dividing into four bowls. Add the pan-fried dim sim (dumplings) to the soupy broth. Cook for 3 minutes or until dim sim (dumplings) are heated through. Add the soupy broth and vegetables to the four bowls. Garnish with the toasted sesame oil and spring onions.

Notes

- Bok Choy and bamboo shoots are low carbs and calories (low carbs and calories). Bean sprouts are low carbs and calories (low carbs and calories). Bean sprouts are a great way to add a lot of flavor to your soup. Bok choy and bamboo shoots are a great way to add a lot of flavor to your soup.
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NUTRITION INFORMATION (per serving)

Calories/kcal:	1	Protein:	0
Carbohydrate:	0	Fat:	0
Saturated Fat:	0	Trans Fat:	0
Cholesterol:	0	Sodium:	0
Potassium:	0	Fiber:	0
Sugar:	0	Vitamin A:	0
Vitamin C:	0	Calcium:	0
Iron:	0		

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