

Chinese New Year Chicken Noodle Soup

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/chicken-udon-recipe-chinese>

Ingredients:

- 2 tablespoons peanut oil
- 2 stalks lemongrass chopped
- 1 tablespoon fresh ginger grated
- 8 cups low sodium chicken broth
- 1/4 cup rice vinegar
- 1/4 cup low sodium soy sauce
- 2 teaspoons brown sugar
- 1 tablespoon chili paste Sambal Oelek, ground
- 1 tablespoon Chinese 5 spice powder
- 1 teaspoon black pepper
- 4 bone in chicken thighs skinless
- 8 ounces button mushrooms sliced
- 1 bok choy chopped
- 1 lime
- 8 ounces udon noodles
- shredded carrots
- fresno chiles
- cilantro
- green onions
- toasted sesame seeds

Nutrition:

1. Calories: 880 calories
2. Carbohydrate: 72 grams
3. Cholesterol: 180 milligrams
4. Fat: 40 grams
5. Fiber: 8 grams

6. Protein: 64 grams
 7. SaturatedFat: 8 grams
 8. Sodium: 2130 milligrams
 9. Sugar: 7 grams
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