

Five-Spice Chicken Noodle Soup

Yield: 4 min
Total Time: 25 min

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

Ingredients:

- 6 cups chicken broth
- 3 shallots thinly sliced
- 2 tablespoons minced ginger
- 1 teaspoon chinese five-spice powder
- 3 limes
- 1/4 cup asian fish sauce
- 2 teaspoons sugar
- 1 cup fresh basil slivered, preferably Thai
- 1 chili red or green jalapeño, thinly sliced
- 2 cups cooked chicken shredded
- 6 ounces rice stick noodles dried, soaked in hot water for 15 minutes and drained
- 2 green onions thinly sliced

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 59 grams
3. Cholesterol: 65 milligrams
4. Fat: 14 grams
5. Fiber: 3 grams
6. Protein: 34 grams
7. SaturatedFat: 3 grams
8. Sodium: 1610 milligrams
9. Sugar: 5 grams

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