

Recipe Name: Noodle Soup Recipe with Vegetables
Diet Type: Vegetarian
Course: Main Course
Cuisine: Chinese
Quantity:



Ingredients

Ingredient	Quantity
• 100 g Noodle	4
• 1 tsp - Noodle oil	
• 6 g Noodle - Noodle	
• 1 tsp Noodle - Noodle	
• 1 tsp Noodle - Noodle	
• 2 tsp Noodle Noodle - Noodle Noodle Noodle	
• 2 Noodle Noodle - Noodle Noodle	
• 1 tsp Noodle Noodle Noodle	
• 1 tsp Noodle Noodle Noodle Noodle	
• 1 Noodle Noodle Noodle Noodle Noodle	
• 1 Noodle Noodle Noodle	
• 3 g Noodle Noodle Noodle	
• 1/4 g Noodle Noodle Noodle	
• 2 Noodle Noodle Noodle - Noodle Noodle	
• Noodle - Noodle Noodle	

Preparation

- To make the noodle soup recipe, first cook the noodles.
- Boil water in a saucepan.
- After boiling, add noodles and cook till it becomes soft.
- After the noodles are cooked, keep them under cold water.
- Take out the noodles in a bowl and add some oil.
- Mix so that noodles do not stick.
- Heat the oil in a pan.
- Add ginger, garlic, carrots, celery and beans to it.
- Add salt and cook until the vegetables are soft.



- Take care not to over cook the vegetables.
- They should have a little crunch.
- Now add red chilli sauce, rice vinegar, soy sauce.
- Add honey, vegetable stock, coconut milk, noodles, coriander and boil it.
- Turn off the gas after boiling and serve hot.
- Serve the noodle soup for your dinner.
- You can also serve salad of your choice with it.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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