

Roast Duck Noodle Soup

Ingredients

250g fresh egg noodles, cooked per packet instructions

Half roast duck, chopped.

1 bunch bok choy

Soy sauce, to taste

2 tsp sesame oil

1 tsp peanut oil

Method

1. Heat oils & fry duck for one minute,
2. Add water or stock, which ever you have, (one mug per serve)
3. Simmer for 2 minutes, then add bok choy,
4. Simmer again, then add cooked noodles, bring back to simmer and serve

