

# Asian Noodle Soup in a Jar



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Modified from: [www.thelondoner.me/2015/01/travelling-noodles.html](http://www.thelondoner.me/2015/01/travelling-noodles.html)

Makes 1

1 jar with tight fitting lid		1t Sriracha sauce
1c dried noodles	1/2c bean sprouts	1t miso paste
1c mixed Asian veggies	1 green onion, sliced	1t chicken bouillon powder
1c chicken, cooked, diced	1T soy sauce	

Cook noodles according to package directions. Place in bottom of jar, spread out and cool completely.

Mix together soy sauce, Sriracha, miso paste and bouillon powder. Pour over noodles.

Top with mixed veggies, cooked chicken, bean sprouts and sliced onion. Seal and refrigerate until ready to eat.

When ready to eat, remove jar from refrigerator and allow to sit at room temperature 20 minutes. Add enough boiling water into jar to completely cover everything. Seal and allow to "cook" 2~3 minutes.

Note: These will hold in the refrigerator 4~5 days so make several at a time

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**Debbie Spangler ~ Certified Personal Chef**

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