

Mein Attraction Noodle Soup

Yield/Servings: 20 to 30



Ingredients:

AMOY Udon or Lo Mein Noodles 12 pieces (6-8 oz)

Asian Broth:

(Simmer for several minutes and set aside)

Chicken Broth	2 1/2 gallons
Soy Sauce	1 1/4 cup
Ginger (ground or chopped)	1/4 cup
Oyster Sauce	1/4 cup

Soup Ingredients:

Snow Peas, Bok Choy or Broccoli Florets	2 1/2 lbs
Green Onion (chopped)	3 cups
Cilantro (chopped)	3 cups
Carrots (sliced thin)	2 1/2 lbs
Cooked Shrimp (optional)	2 1/2 lbs

Preparation:

1. Amoy frozen Udon or Lo Mein Noodles: Blanch in boiling water for 5-7 minutes, then drain and cool in cold / running water.
2. Simmer Snow Peas, Green Onion, Carrots, Shrimp in Asia Broth - Simmer for 2 minutes until cook. Serve or ladle the broth mixture over the noodles. Garnish with cilantro in individual bowls.