

A decorative border of various food items is drawn in a simple, orange-outlined style around the page. The items include a slice of pizza, a mushroom, a slice of bread, a slice of watermelon, a slice of cheese, a slice of lemon, a slice of lime, a slice of tomato, a slice of cucumber, a slice of carrot, a slice of onion, a slice of garlic, a slice of ginger, a slice of turmeric, a slice of paprika, a slice of chili, a slice of cumin, a slice of coriander, a slice of parsley, a slice of basil, a slice of dill, a slice of fennel, a slice of anise, a slice of cardamom, a slice of nutmeg, a slice of cloves, a slice of cinnamon, a slice of vanilla, a slice of saffron, a slice of turmeric, a slice of paprika, a slice of chili, a slice of cumin, a slice of coriander, a slice of parsley, a slice of basil, a slice of dill, a slice of fennel, a slice of anise, a slice of cardamom, a slice of nutmeg, a slice of cloves, a slice of cinnamon, a slice of vanilla, a slice of saffron.

3-INGREDIENT CHICKEN & CORN NOODLE SOUP

Serves 4

Hands-on time: 5 minutes

Hands-off time: 5 minutes

INGREDIENTS

2 packets (73g each) Maggi Chicken Flavoured 2 Minute Noodles

2 cups shredded rotisserie chicken

1 small tin (215g) creamed corn

Serving suggestion:

Spring onions, chopped

METHOD

1. Heat a medium-sized pot over medium-low heat.
2. Sprinkle both sachets of chicken spice from the Maggi 2 Minute Noodles Chicken flavour packets into the pot and allow to toast for about 30 seconds until fragrant. **Chef's Tip: Toasting the seasoning sachets helps to release the spice's oils and flavour!*
3. Add the shredded rotisserie chicken and creamed corn to the pot and stir to combine. **Chef's Tip: We used the meat from the chicken leg to add extra chicken flavour.*
4. Pour over 3 ½ cups of boiling water and add the noodles into the pot, ensure the noodles are fully submerged under the water. Cover the pot and allow the soup and noodles to simmer for 2 minutes until al dente.
5. Once the noodles are cooked, serve the soup with a sprinkling of fresh spring onion, if using and ENJOY!