

## Chicken Noodle Soup Base

**Article No. 1181** (312 g/11 oz.)

Few people have the time to make soup stocks from scratch, but the alternative is expensive canned broth or flavored cubes of salt...Mushroom sauce, cream soups, cheese sauce and white sauces are all basic to many favorite dishes, but are time-consuming to make from scratch and are loaded with fat. Many busy cooks resort to canned products that contain more sodium. Watkins has a better solution: our convenient Soup Bases are the perfect addition to the modern pantry!

- **Delicious unique blend** tastes like it is from scratch.
- **Concentrated/Economical/Space-Saving:**  
1 Chicken Noodle Soup Base = 4.5 boxes of the competing brand
- **Convenient:** Make delicious foods in a fraction of the time of cooking from scratch!
- **Time-saving:** Make a delicious cup or bowl of chicken noodle soup anytime!
- **Versatile:** Make soups, sauces, gravies, dips and more!



### *Cashew Chicken*

2-1/2 tbsp/40 mL **Watkins Ginger-Garlic**

**Liquid Spice**, divided

1 tbsp/15 mL **Watkins Hot Honey or Spicy Garlic Soy Sauce**

3/4 pound/340 g skinless, boneless chicken breast, cut into 1/8-inch/3-mm strips

3 cups/750 mL broccoli florets

1 cup/250 mL snow pea pods, cut in half

1-1/2 cups/375 mL water

2 tbsp/30 mL cornstarch

1/4 cup/60 mL **Watkins Chicken Noodle Soup Base**

1 cup/250 mL sliced radishes

1/2 cup/125 mL lightly salted cashews

4 cups/1 liter hot cooked rice

Combine 1 tbsp/15 mL Liquid Spice and soy sauce; mix well. Add chicken strips; stir to coat well. Heat remaining 1-1/2 tbsp/25 mL of Liquid Spice in wok or large nonstick skillet over high heat. Stir-fry broccoli 1 minute. Add snow peas; stir-fry 3 minutes or until vegetables are crisp-tender. Remove to plate. In same skillet, stir-fry chicken until lightly browned. Combine water, cornstarch and Soup Base; mix well. Stir into browned chicken; reduce heat to low. Cover and simmer 5 minutes or until noodles are tender, stirring occasionally. Return cooked vegetables to skillet; add radishes and cashews. Cook just enough to heat through. Serve over hot cooked rice.