



Hot & Sour Chicken Noodle Soup for slow cookers and stovetop

- 1 jar (16 oz) **TSG Asian Barbecue Country Simmerin' Sauce**
- 32 oz reduced sodium chicken broth
- 1 cup water *
- 1 large carrot, diced
- 1 tsp minced ginger
- 1 tsp **TSG Outrageously Garlic Seasoning Blend**
- 2 boneless skinless chicken breasts, cut into 3/4" pieces
- 2 cups chopped bok choy or napa cabbage
- 1 cup dry wide egg noodles

For slow cookers (about 2-1/2 hrs):

1. Use a **5 to 6 quart slow cooker**. Add all ingredients to cooker except noodles and bok choy; stir.
2. Cover and cook on high 30 minutes. Adjust heat to low and cook 1-1/2 hours.
3. Stir in noodles; cover and cook 30 minutes, stirring occasionally. Stir in bok choy; cook 5 minutes more.

For stovetop (about 1 hr):

1. Use a 6 quart pot or Dutch oven. Add all ingredients to pan except noodles and bok choy; stir.
2. Cover and bring to a boil. Reduce heat to low and simmer, covered, 45 minutes.
3. Stir in noodles. Cover and cook 15 minutes, stirring occasionally. Stir in bok choy; cook 5 minutes more.

Makes 8-9 cups

* Use 2 cups water for milder flavor.

Note: Recipe may be doubled if using a 6-qt or larger slow cooker. Adjust cook time accordingly.

SOUP