NOODLE SOUP

INGREDIENTS (Makes about 2 baby portions)
- ½ packets noodles
- ½ bowl shimeji mushrooms
- 90g meat (minced)
- 3 baby corn (sliced)
- ½ medium carrot (diced)
- 300ml water (for mixing broth)
- 200ml broth
- 1 teaspoon garlic and ginger (minced)
- ½ tablespoon cooking oil

STEPS
1. Cook noodles at medium heat for 3 minutes. Cut into small sections.
2. Blanch vegetables for 1 minute. Set aside.
3. Heat oil in pot over medium heat.
4. Add garlic, ginger and meat.
5. Fry till meat is cooked.
6. Add in blanched vegetables. Mix well for 2-3 minutes.
7. Add noodles, broth and water. Bring soup to a boil.

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