



## Chef Adam Gray's Chilli lemon chicken noodle soup

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### INGREDIENTS

X3 Ethical Butcher Soy Free chicken carcass or one roasted chicken picked of meat.

2 litres water (filtered if possible)

1 unwaxed lemon

1 garlic clove

1 bunch spring onions

Pinch of Chilli flakes

Pinch of salt

1 packet of pre-cooked (or dried) egg noodles

### METHOD

Break the chicken carcass into pieces and put in a large heavy bottomed pan

Cover with water., approx 1.5 - 2 litres

Boil covered for 40 minutes

Strain the liquid from the bones

Grate 1 clove of garlic into the broth with a microplane

Grate the zest of 1 unwaxed lemon into the broth

Squeeze the lemon and add the juice to the broth

Add a few chilli flakes to taste

Add salt to taste

Cook the egg noodles according to instructions

Reheat the broth on the stove to a gentle simmer

Finely chop 3 spring onions including the green bits, wash after chopping to remove any soil.

Serve the soup with the freshly cooked noodles and add the spring onions at the end.