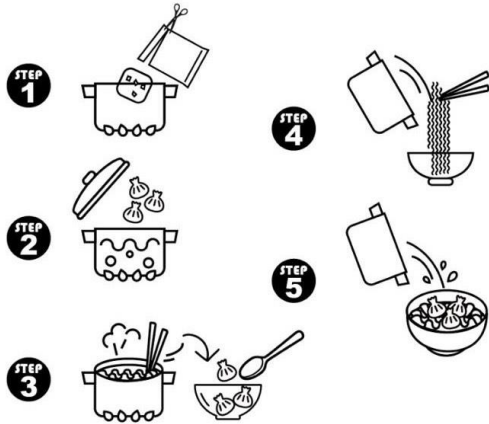


### Cooking tools:

- 2 medium sized pots
- A strainer or sieve



### Read the entire recipe card before cooking.

1. Cut open bag containing soup and pour contents into a pot. Slowly bring soup to a boil.
  2. **In a separate pot**, bring 6 cups of water to a boil. Gently place the toppings into the water and reduce the heat to a simmer. Cook toppings for 10 minutes, stirring occasionally. Once done, transfer toppings from water into a bowl.
  3. Using the same water for the toppings, bring water to a boil again to cook the noodles.
    - For thin noodles: cook for **45 seconds**
    - For thick noodles: cook for **3 minutes**
  4. Strain noodles and pour into the same bowl with the toppings.
  5. Carefully pour the reheated soup into the bowl with toppings and noodles.
- \* Add yellow chives, green onion, and chili oil to taste.