

# DINNERLY



## Speedy Chicken Dumpling Soup with Broccoli



20 minutes



2 Servings

Five easy steps, minimal pans and prep... we cut the fluff but not the flavour in our speedy recipes. In just 20 minutes, you'll have this masterpiece on the table and be crowned in glory too!

- coriander
- 1 head broccoli
- 20g Asian-style stock powder<sup>1,3,4,5,6</sup>
- 10ml sesame oil<sup>3</sup>
- 300g honey soy chicken dumplings<sup>1,2,3,4,6</sup>
- 2 x 5g toasted sesame seeds<sup>3</sup>

## WHAT YOU NEED

- 500ml (2 cups) boiling water
- 1 tsp soy sauce <sup>4</sup>

- medium saucepan with lid

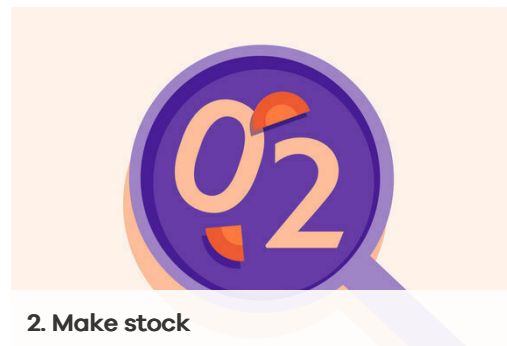
## ALLERGENS

Gluten (1), Mollusc (2), Sesame (3), Soy (4), Sulphites (5), Wheat (6). May contain traces of other allergens.

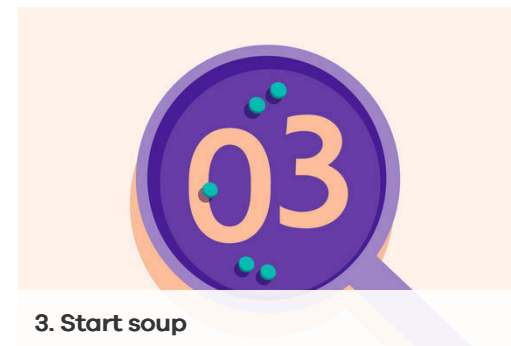
Energy 350kcal, Fat 9.9g, Carbs 28.6g,  
Protein 23.1g



Coarsely chop the **coriander** leaves and finely chop the stems. Cut the **broccoli** into florets.



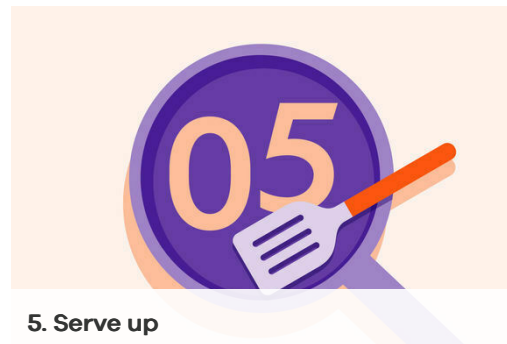
Put the **stock powder** in a heatproof jug. Add **500ml (2 cups) boiling water** and **1 tsp soy sauce** and stir to dissolve.



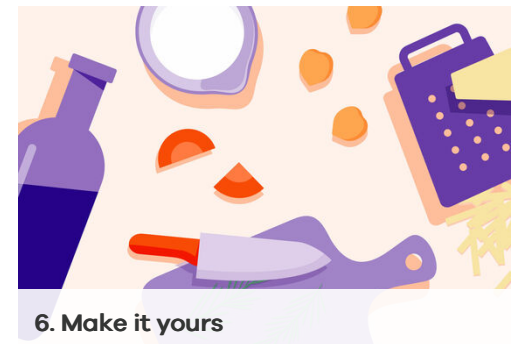
Heat **1 tsp sesame oil\*** in a medium saucepan over medium-high heat. Cook the **coriander stems**, stirring, for 1 min or until fragrant. Add the **stock** and bring to the boil.



Add the **dumplings** to the stock and cook for 2 mins (see Make it yours). Add the **broccoli**, cover and cook for 2 mins or until the broccoli is tender. Remove the pan from the heat. Taste, then season with **salt and pepper**.



Divide the **dumpling soup** among bowls.  
Scatter over the **coriander leaves** and **sesame seeds** and enjoy!



Empty out the crisper drawer and boost your veggies by adding whatever you have on hand. Sliced mushrooms, beans or pak choy would work well in this soup.

 **Packed in Australia**  
from at least 75%  
Australian ingredient.