

DINNERLY



Speedy Prawn and 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!

WHAT WE SEND

- coriander
- 1 head broccoli
- 20g Asian-style stock powder^{2,4,5,6,7}
- 10ml sesame oil⁴
- 300g honey soy chicken dumplings^{2,3,4,5,7}
- 200g peeled prawns¹
- 2 x 5g toasted sesame seeds⁴

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 500ml (2 cups) boiling water
- 1 tsp soy sauce⁵

TOOLS

- medium saucepan with lid

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Crustacean (1), Gluten (2), Mollusc (3), Sesame (4), Soy (5), Sulphites (6), Wheat (7). May contain traces of other allergens.

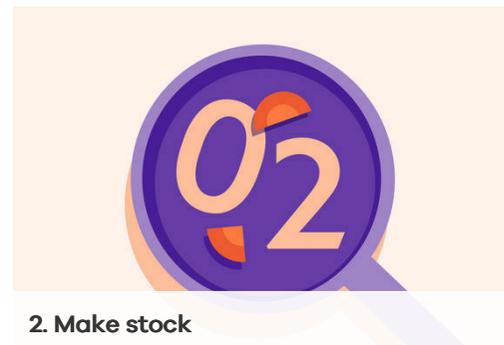
NUTRITION PER SERVING

Energy 405kcal, Fat 10.9g, Carbs 29.1g, Protein 35.8g



1. Prep ingredients

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



2. Make stock

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



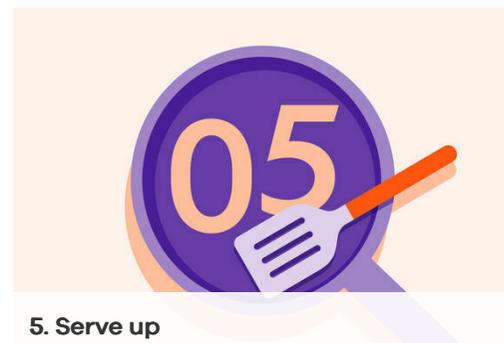
3. Start soup

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.



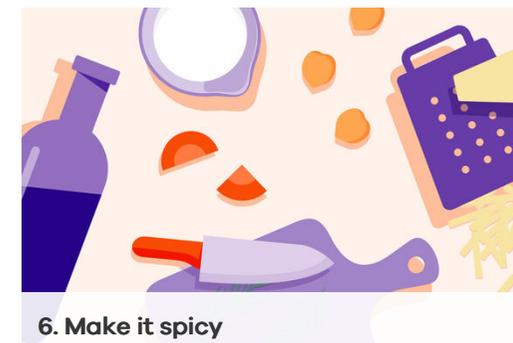
4. Finish soup

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



5. Serve up

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



6. Make it spicy

Chilli lovers, go wild and scatter over chopped bird's eye chilli to serve.