

Big Bowl Chicken Soup

Disney's Pop Century Resort

Pop Century Food Court

Ingredients

- 2 lbs. pulled chicken
- 3 lbs. cooked Udon noodles
- 1 lb bok choy (Bias Cut)
- 8 oz. sliced mushrooms
- 6 oz. bamboo shoots
- 10 oz. hot chicken broth
- 1 oz. minced ginger
- 1 oz. minced garlic
- 10 oz. water
- 1 oz. canola oil
- 2 oz. rice wine
- 1 oz. soy sauce
- 1/2 oz. sesame oil
- 3 tbsp. house seasoning

Directions

1. Heat wok to 175 degrees and add canola oil.
 2. Sauté garlic and ginger.
 3. Add chicken, mushrooms, and bamboo shoots.
 4. Add vegetables, white wine, soy sauce, chicken stock, and water.
 5. When water is at a boil, add hot noodles & bok choy.
 6. Turn wok off.
 7. Finish with hot broth, and green onions.
- NOTE: Udon is a type of thick wheat flour noodle of Japanese cuisine.

