

Healing Ginger & Garlic Soup



SPICE
— FIELD KITCHEN —

ingredients

- 3 oz egg noodles*
- 32 oz vegetable broth
- 6 cloves garlic
- 2" piece fresh ginger
- 1 t salt
- 1/4 t black pepper
- 1 t olive oil

*This soup can be made vegan by using a vegan noodle

process

1. Peel and mince garlic and ginger.
2. Heat olive oil over medium heat in a large soup pot. Add ginger and garlic, and cook for 2-3 minutes until fragrant.
3. Add vegetable broth, salt, and pepper. Bring to a boil.
4. Add noodles and cook for ten minutes.
5. Remove from heat, and serve!