Asian-style vegetable soup

Ingredients

4 cups chicken stock
1 tablespoon soy sauce
1/4 small red chillies, thinly sliced
2 carrots, peeled, cut into short, thin sticks
shiitake mushrooms, sliced
snow peas, shredded lengthways
1/4 Chinese cabbage, finely shredded
¼ bunch coriander, leaves picked

Method

Combine stock, 2 cups water, soy sauce and chillies in a large saucepan over medium heat. Bring to a simmer.

Add carrots, mushrooms, snow peas to pan. Reduce heat to medium-low and simmer for 2 minutes. Add cabbage and cook for 1 minute or until cabbage wilts.

Stir half the coriander into soup. Top with remaining coriander and serve.