

Warming up this winter with noodle soup

There's something about winter that naturally draws us towards comfort food. As the evenings grow cooler and the days feel shorter, our meals begin to reflect the season. And few things capture that feeling quite like a bowl of soup with noodles. It's the kind of food that does not demand ceremony, yet delivers instant comfort. A meal that feels just as right on a quiet night at home as it does after a long, tiring day.

Noodle soups, in particular, strike the perfect balance. They are filling without being heavy, versatile enough to suit every palate, and incredibly easy to put together. From creamy and mild flavours to light, vegetable-forward broths or bold, spicy bowls, there's a version for every winter mood.

Here are three simple noodle soup ideas, each with its own personality, and each designed to keep things warm, easy, and satisfying.

CREAMY CHICKEN & CORN NOODLE SOUP

Ingredients

Canned sweet corn
Boiled and shredded chicken
Cornflour
Salt and black pepper
Eggs (optional)
Winter vegetables like cauliflower or carrots (optional)
Noodles

Method

Start by heating a pot and lightly sautéing the vegetables, if using, to release their natural sweetness. Add the canned corn along with water and let it come to a gentle boil. Lower the heat and allow it to simmer so the flavours meld together.

Mix cornflour with a little water and slowly stir it into the soup to create a light, creamy consistency.

Add the shredded chicken and season with salt and pepper. For extra richness, you can drizzle in a beaten egg while stirring gently. Finally, add a packet of noodles and cook until soft.

The result is a comforting, creamy bowl that feels indulgent yet wholesome—perfect as a full meal on its own.

CLEAR VEGETABLE NOODLE SOUP

Ingredients

Mixed vegetables (carrots, beans, cabbage, cauliflower)
Garlic (optional)
Salt and white or black pepper
Soy sauce (optional)
Noodles

Method

In a pot, lightly sauté garlic if using, then add the chopped vegetables and stir briefly. Pour in water and let the soup come to a boil before reducing it to a gentle simmer. Season with salt and pepper, and add a dash of soy sauce if you prefer a deeper savoury note.

Once the vegetables are tender but still vibrant, add the noodles and cook until just done. This clear soup is light, refreshing, and deeply comforting; ideal for days when you want something warm without heaviness.

SPICY TOMATO NOODLE SOUP

Ingredients

Tomatoes (fresh or canned)

Onion

Garlic

Red chilli flakes or green chillies

Salt and pepper

Tomato ketchup or sauce (optional)

Noodles

Method

Start by sautéing the onion and garlic until soft and fragrant. Add tomatoes and cook until they break down into a rich base. Stir

in chilli flakes or fresh chillies for heat, then season with salt and pepper. Add water and allow the soup to simmer so the flavours intensify.

For a slightly tangy finish, a spoonful of tomato ketchup or purée works beautifully. Drop the noodles in the soup and cook until tender. The final bowl is bold, spicy, and deeply satisfying—perfect for chilly evenings when you're craving something with a kick.

Winter comfort food should feel soothing, not stressful. And on most days, spending hours in the kitchen simply isn't realistic. That's where trusted pantry staples come in.

Instead of making everything from scratch, combining ready soup bases and instant noodles with a few fresh ingredients can cut your cooking time to less than half, without compromising on flavour or comfort.

With the wide range of Maggi noodles and soups, it's easy to build these warming bowls quickly, letting you focus less on the process and more on enjoying the moment. Regardless of whether your palate is spicy or mild, comfort this winter will come in a warm bowl, on a quiet evening, and with the simple pleasure of food that feels just right.

By Nusrath Jahan

Photo: Collected





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