

Homemade Chicken Balls & Vegetable Soup



Contain : 

Spiciness :  MILD

Serves : 



Prep Time : 10mins Cooking Time : 25mins

Ingredients :

- | | | |
|-----------|----|-----------------------------|
| 100gram | A: | minced chicken meat |
| 1 tbsp | | corn flour |
| 1 tbsp | | spring onion, finely sliced |
| ¼ tbsp | | white pepper |
| | | Pinch of salt |
| 1.2 Litre | B: | water |
| 2 tbsps | | Soy Asahi Seafood Stock |
| 150gram | | cabbage, cut into pieces |
| 150gram | | carrot, diced |
| 1 stalk | | parsley |
| 1 stalk | | spring onion |

Instructions :

A Methods:

1. Combine all A ingredients and stir well until sticky.
2. Using spoon, form into small chicken balls.

B Methods:

1. Boil water and Soy Asahi Seafood Stock in a pot.
2. Add in ingredients B and let it boil together.
3. Add chicken balls and cook until they float up.



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