



## Chicken Clear Soup ( H )

Serving: 1

Non Veg

### *Ingredients*

- Chicken-50gms
- Finely chopped spring onion green- 2 tbsp
- Chopped spring onion bulb- 2
- Chopped carrot- 1 medium
- Finely chopped Spinach leaves (palak)- 1/2 cup
- Ginger- 1 inch
- Lemon juice- 2 tbsp
- Fresh red chillies- 2
- Salt-as per taste
- Turmeric- 1/2 tsp

### *Preparation Method*

- 1. Add chicken, salt and turmeric in a vessel and boil for 5-7 minutes.
- 2. Remove the chicken pieces and shred them into small pieces. Keep the water aside (can be used as chicken stock)
- 3. In a pan add the spring onion green, spring onion bulb, carrot, spinach, ginger, lime leaves, red chillies, lemon juice, chicken stock or water and boil it for 7-10 minutes.
- 4. Remove in a bowl and serve hot.