



# Vietnamese Soup

**Cooking Time** \_\_\_\_\_

On2Cook: 13:30 mins Normal Cooking: 40 mins

**Accessories:** Pan Honeycomb (Non-Stick), Silicone Stirrer

Sieve & Garnish

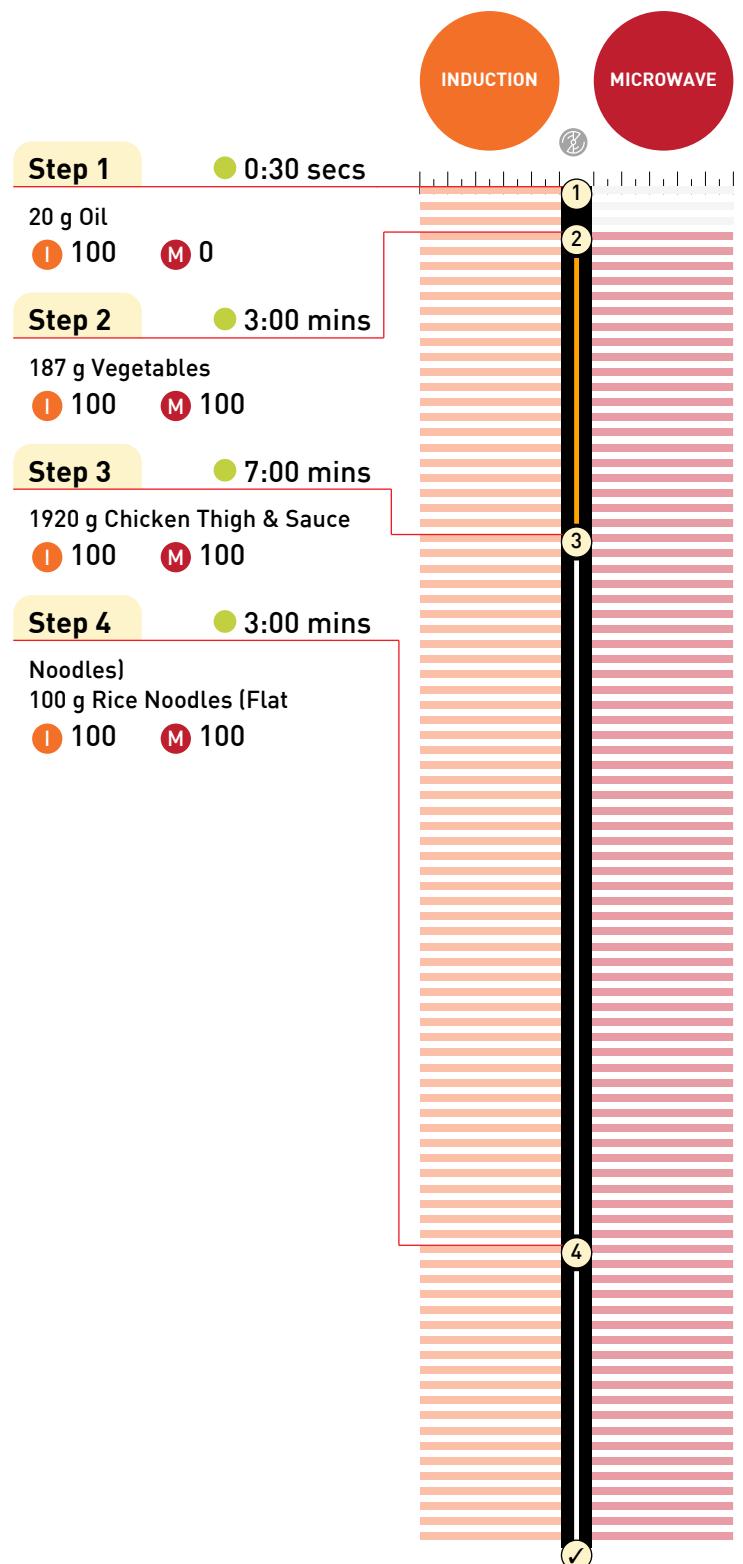
Shredded Chicken 100 G

Rice Noodles 100 G

Soup Stock 200 G

**Ingredients** \_\_\_\_\_

20 g	Oil
187 g	Vegetables 100 g Onion, 20 g Celery 15 g Ginger, 30 g Carrot 10 g Garlic, 5 g Coriander Seeds 2 g Cinnamon, 1 g Clove 2 g Star Anise, 2 g Fennel Seeds
1920 g	Chicken Thigh & Sauce 1500 g Water, 350 g Chicken Thigh 10 g Chicken Maggi Cube 20 g Soy Sauce, 5 g Hoisin Sauce 10 g Fish Sauce, 10 g Oyster Sauce 10 g Schezwan Sauce, 5 g Sugar
100 g	Rice Noodles (Flat Noodles)



Total Output:  
1000G