



Vietnamese Soup

Cooking Time _____

On2Cook: 13:30 mins Normal Cooking: 40 mins

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

Sieve & Garnish

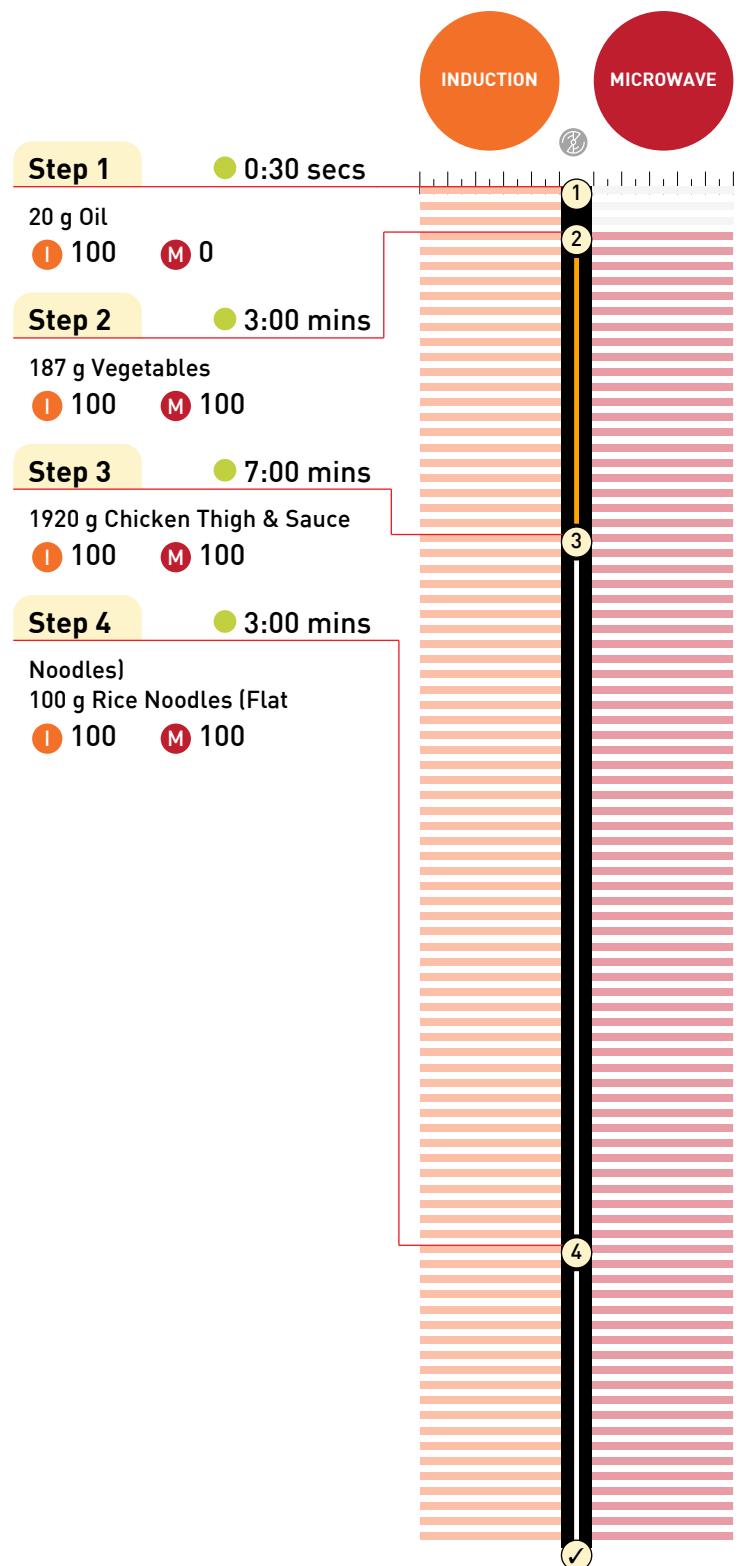
Shredded Chicken 100 G

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