Soup from Bangkok with Chicken fillet strips

20 minutes

10 persons



Ingredients

- 500 g Chicken fillet strips
- Vegetable oil
- 3 garlic cloves
- 10 g sugar
- 10 cl light soy sauce
- 2 l chicken stock
- 150 g soya bean shoots
- 3 spring onions
- A few coriander leaves
- Pepper & salt

Preparation

Cut the garlic into fine pieces and sauté in a little vegetable oil.

Add the sugar and the soy sauce, quench with the chicken stock and bring to the boil.

Add the Chicken fillet strips, soya bean shoots and the sliced spring onions.

Season with pepper and salt.

Serve and finish with coriander leaves.

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