

Fragrant Asian-style Chicken Broth



Ingredients

- 2 medium chicken breasts or thighs
- 1.2 litre (2 pints) chicken stock
- 2 garlic cloves
- Thumb-sized piece of ginger
- 1 red chilli, deseeded
- 125g savoy cabbage
- 2 peppers (any colour) deseeded and cut into strips
- 1 carrot
- 4 tablespoons soy sauce
- 2 teaspoons of fish sauce
- 2 spring onions
- Small bunch fresh coriander leaves (for serving)
- 1 lime juiced

Method

- Chop up garlic and ginger
- Thinly slice spring onions, red chilli pepper, carrot and peppers
- Shred the savoy cabbage
- Mince the chicken (or leave in thin strips if prefer)
- In a large saucepan add the hot chicken stock, ginger, garlic, 1/2 red chilli, soy sauce and boil for 5 mins
- Add the remaining ingredients (except keep a small sprinkling of the spring onion and coriander) and put on high simmer for 5 minutes
- Ladle into bowls with a final sprinkle of spring onion and coriander and enjoy!