Fortune Chicken Soup

Ingredients

- 1 Kampung Chicken, raw
- 400 g Sea cucumber, soaked
- 10 Red dates
- 30 g Goji berries, dried
- 20 g Dang Shen
- 30 g Huai Shan/ Chinese yam
- 4 L Water, Tap, Drinking
- 5 kiub MAGGI® Chicken Stock Cube

Instruction

1. Boil water. Blanch the chicken until the skin is cooked. Take it out.
2. Put 4 liters of clean water with sea cucumber, red dates, goji, dang shen herb, huaishan herb and chicken into the pot. Bring to a boil.
3. Turn down the heat. Simmer for 2 hours.
4. Add MAGGI® Chicken Stock Cubes. Mix well. Ready to be served.

Nutrition

Carbohydrates	6.57 g
Energy	178.73 kcal
Fats	8.9 g
Protein	18.17 g

150 Minutes

15