

Lamb Soup with Diced Chinese Bread

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/lamb-leg-soup-indian-recipe>

Ingredients:

- 1 piece lamb leg about 2 to 3 pounds
- 1 free-range chicken
- 1 piece ginger root sliced into thick pieces
- 3 stalks green onion
- 3 bay leaves
- 1 black cardamom
- 4 pieces ginger dried rhizome/ dried, slices
- 2 star anises optional
- 1/2 teaspoon Sichuan peppercorns
- 1/2 teaspoon black pepper
- 3 tablespoons cooking wine rice
- 1/2 teaspoon ground white pepper
- 1/2 teaspoon sugar
- water
- salt to taste
- 1 head pickled garlic
- chopped cilantro
- chinese vermicelli It is super fine noodles made from green bean starch, soaked in water for at least 1 hour
- black fungus edible tree
- chili sauce
- 2 cups all purpose flour
- 2/3 cup water
- 1 pinch salt

Nutrition:

1. Calories: 1000 calories

2. Carbohydrate: 54 grams
3. Cholesterol: 250 milligrams
4. Fat: 55 grams
5. Fiber: 3 grams
6. Protein: 65 grams
7. SaturatedFat: 17 grams
8. Sodium: 610 milligrams
9. Sugar: 2 grams

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