

# Indonesian Soto Ayam

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/indonesian-cabbage-recipe>

## Ingredients:

- 1/2 chicken breast meat skinless and deboned, cut into small cubes
- 1 stalk lemon grass cut into 3 strips
- 1 can coconut milk
- 1 can chicken broth
- 1 glass water
- 1 teaspoon coriander seeds
- 1 teaspoon cumin seeds
- 4 shallots chopped
- 3 cloves garlic chopped
- 2 pieces turmeric peeled and chopped or 1 tablespoon of turmeric powder
- 2 inches galangal piece of, peeled and sliced
- 2 inches ginger piece of, peeled and sliced
- 1 tablespoon fresh lime juice
- 2 cups cabbages sliced
- 2 cups bean sprouts
- 1/2 vermicelli pack of, or 1 small package of glass noodles
- 2 limes cut into wedges
- 2 hard boiled eggs cut into wedges
- 1 stalk spring onion chopped