

Indonesian Spicy Chicken Noodle Soup

Yield: 5 min
Total Time: 110 min

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

Ingredients:

- 8 cups water
- 1 tablespoon salt plus more, to taste
- 1/2 pound bone-in chicken breasts skin removed
- 1/2 pound bone in chicken thighs skin removed
- 3/4 pound rice vermicelli
- 2 jalapeño chilies green
- 7 shallots
- 2 fresh ginger slices, peeled
- 3 garlic cloves chopped
- 5 blanched almonds
- 2 tablespoons lemongrass chopped
- 1/2 teaspoon ground turmeric
- 1/4 teaspoon ground coriander
- 5 tablespoons canola oil
- 2 tablespoons fish sauce
- 2 tablespoons fresh lemon juice
- freshly ground pepper to taste
- 3 eggs hard-cooked
- 1 cup mung bean sprouts
- 1/4 cup chopped fresh cilantro
- 3 green onions sliced on the diagonal

Nutrition:

1. Calories: 690 calories
2. Carbohydrate: 89 grams
3. Cholesterol: 195 milligrams
4. Fat: 25 grams

5. Fiber: 3 grams
 6. Protein: 30 grams
 7. SaturatedFat: 3.5 grams
 8. Sodium: 2270 milligrams
 9. Sugar: 2 grams
-

Thank you for visiting our website. Hope you enjoy Indonesian Spicy Chicken Noodle Soup above. You can see more 20 indonesian spicy chicken recipe Unleash your inner chef! to get more great cooking ideas.