

Soto Ayam – Indonesian Chicken Soup With Noodles

Yield: 6 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-soto-ayam-recipe>

Ingredients:

- 2 tablespoons peanut oil
- 1 1/16 cups brown onion thinly sliced
- 2 red chillies seeded and sliced
- 20 leaves individual
- 2 garlic cloves crushed
- 1 teaspoon fresh ginger peeled and grated
- 1 teaspoon shrimp paste
- 1 1/2 tablespoons ground coriander
- 2 teaspoons ground cumin
- 1/2 teaspoon fennel powder
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon turmeric powder
- 4 candle nuts grated
- 8 7/16 cups chicken stock or hot water
- 1 3/4 pounds chicken breast fillets boneless, skinless, excess fat removed
- 3 tablespoons fresh lime juice or to taste
- salt to taste
- 13 1/8 cups noodles 1 kilo gram cooked, your choice – we like a combination of egg noodles and rice vermicelli
- 1 1/2 cups bean sprouts fresh, lightly blanched
- 6 hardboiled eggs sliced
- onion flakes Dried
- 1 packet potato crunchy, straw chips, or salted potato chips
- lime juice
- spring onions thinly sliced
- red chillies sliced, optional

Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 80 grams
3. Cholesterol: 380 milligrams
4. Fat: 22 grams
5. Fiber: 4 grams
6. Protein: 57 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 900 milligrams
9. Sugar: 11 grams

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