



Chicken Sotanghon Guisado

Ingredients

- 1 Chicken Breast Fillet
- 1.5 cups Bottled Water
- 2 tbsp Canola And Corn Oil
- 1 g Annatto Seeds
- 1 Onion
- 1 sachet MAGGI® Oyster Sauce
- 1 sachet MAGGI® Magic Sarap® 8g
- 150 g Sotanghon
- 1 Carrot
- 2 cups Pechay Baguio
- 0.5 oz Toasted Garlic
- 1 oz Toasted Garlic
- 1 tbsp Scallion
- 6 pcs Calamansi Juice

Instruction

1. Simmer chicken in water for 5 minutes. Set aside the chicken and reserve the broth. Shred chicken.
2. Combine oil and annatto seeds and heat for 2 minutes. Strain. Sauté garlic and onion in annatto oil.
3. Pour broth and simmer. Season with MAGGI MAGIC SARAP® and MAGGI® Oyster Sauce. Add sotanghon and cook for 5 minutes.
4. Add carrots, cabbage and chicken. Transfer on and serving platter and top with toasted garlic and spring onion. Serve with calamansi

Nutrition

Carbohydrates	61.21 g
Energy	325.73 kcal
Fats	7.03 g
Protein	14.42 g

40 Minutes

6 4-6 servings