



Chicken Sotanghon

Ingredients

- 0.5 pc Chicken Breast
- 5 cups Water
- 3 tbsp Vegetable Oil
- 1 tbsp Annatto Seeds
- 4 cloves Garlic
- 1 pc Onion
- 2 cubes MAGGI® Magic Chicken™ □ Cube
- 0.13 tsp Peppercorn
- 50 g Sotanghon
- 1 pc Carrot
- 1 cup Pechay Baguio
- 2 tbsp Toasted Garlic
- 1 tbsp Scallion

Instruction

1. Simmer chicken in water. Set aside the chicken and reserve the broth. Shred chicken.
2. Combine oil and annatto seeds in a pot and gently heat for 2mins.. Sauté garlic and onion in annatto oil.
3. Pour broth and simmer. Stir in MAGGI® Magic Chicken Cubes and pepper. Add sotanghon and cook for 2mins.
4. Add carrots, cabbage and chicken. Cook for another minute. Transfer into a serving bowl. Top with toasted garlic and spring onion and serve.

Nutrition

Carbohydrates	24.13 g
Energy	188.18 kcal
Fats	8.36 g
Protein	6.18 g

40 Minutes

6 servings