

Chicken Soup

Ingredients

1 Liter Dashi of your choice
100 gms Chicken Breast
100 gms asparagus
2 pcs of 10 gm Chicken Stock Cubes (Maggie or any other brand)
10 gms finely grated ginger
125 ml Mirin
20 ml Teriyaki Sauce
1 tablespoon Sesame oil

Procedure

1. Cut the chicken into small pieces
2. Put Sesame oil into a pan and fry the chicken pieces till don
3. Cut the asparagus into small pieces.
4. Put the Dashi into a pot
5. Add the Asparagus, Chicken Stock Cubes and Ginger
6. Bring to a boil and simmer for 20 minutes
7. Add the chicken
8. Add the Mirin and Teriyaki sauce
9. Bring gently to a boil at medium temperature. Once it boils immediately put off the heat and serve