

Rice and Chicken Soup

by Lian from Myanmar

Ingredients

- Full water in large pot
- Granulated chicken flavor soup base mix
- 1 medium onion, chopped
- 5 large carrots, chopped
- 2 celery, chopped
- 5 zucchinis, cut into half moons
- 2 cloves garlic, minced
- 2 lb. boneless skinless chicken breast, cut into pieces
- Salt and pepper
- Fresh cooked rice



Method

1. In a large pot over medium heat, heat water. Add chicken flavor, onion, garlic, carrots, celery, and zucchini and cook until soft, 10 minutes.
2. After that add salt, and pepper.
3. Put chickens into a large pot with a little water and cover the with a lid. Cook until the chicken is soft.
4. Cut up cooked chicken and add to soup when cooked.
5. When you eat put on top of rice and add celery on top.



““ This recipe is so important for me and my family because it is our cultural foods, and it is my favorite food. We eat with my families and relatives at any time or on holidays. Also it is good for health too. We can eat with rice and many different meals. This dish is so simple it can be eaten as a quick every day meal. Also it is so delicious and I hope many people like to eat. I learned from my mom, she is a good cook and I love her cooking so much. ””