

Chicken Soto

Ingredients :

NONA MINI Ketupat 20g	12pcs
or NONA Ketupat 130g	2pcs
Chicken Pieces	½ bird (800g)
Oil	4 Tablespoon
Red onions - blended	10
White onions - blended	7
Ginger - blended	2cm
Chicken Stock/Bullion	2 cubes
Salt to Taste	
Parsley - sliced	For Garnishing
Spring onion - sliced	For Garnishing
*SOTO Soup Seasoning	1 packet



Preparation Method :

1) NONA Ketupat

- Submerge NONA Ketupat rice bags in water and cook for 45-60minutes in a pot over heat or rice cooker turning the bags occasionally.
- When rice bags are fully expanded and cooked, remove from water to cool. Cut into cubes when cool.

2) Chicken Soto Soup

- Boil chicken in a pot with 2 litres of water till cooked. Remove chicken pieces from the soup and shred thinly. (Retain the soup for later use)
- Sauté ginger, white onions and red onions until light brown.
- Add SOTO Soup seasoning and the sautéed ingredients into the remaining soup from the chicken and simmer for 30minutes. If desire, add Chicken stock cube and salt to taste.

Pour soup over cut rice cubes.

Garnished with chicken shreds, spring onion and parsley.
Chicken SOTO with NONA Ketupat is ready to be served.