

Thai Hot And Sour Soup

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Yield: 1 Servings

3.5 Ounce Chicken Breast, Bite -Size Pieces	1 Tsp Lemon Zest
2 Cups Chicken Broth, Homemade	1 Tablespoon Lemon Juice
1 Tsp Garlic, Minced	1 Tsp Fish Sauce
1 Tsp Ginger, Minced	1 Tsp Braggs Amino Acids
1/2 Tsp White Pepper	1/4 Cups Cilantro, Chopped
1 Tsp Sambal Oelek	6 Ounce Bok Choy, Shredded

Brown chicken in a bit of broth (maybe about two tbsp) and the ginger, garlic and white pepper. Add the liquid ingredients (rest of the broth, the Sambal Oelek, lemon juice, fish sauce, Braggs) and the lemon zest. Let simmer for about 10 minutes. Add bok choy and simmer for another 10 minutes. Add cilantro just before serving.