Vermicelli served with ‘chic ku teh’ soup

NIBBLEDISH CONTRIBUTOR

Ingredients

~ 'bak ku teh' herb mixed (ready packed) in sachet
~ chicken rib / meat
~ garlic clove
~ tofu puff
~ vermicelli (mee sua) ??
~ shitake mushroom
~ seasoning (dark soy sauce, dark soy sauce, oyster sauce, pepper powder, sesame oil)

Instructions

~ put 'bak ku teh' herb mixed sachet into 800ml water, let it boil for 30 min, add on garlic clove, boil another 30 min
~ add on chicken rib and let it boil for another 1 hour
~ add on shitake mushroom & tofu puff
~ add on chicken meat cube
~ add on seasoning
~ set a pot boiling water, cook the vermicelli till soft
~ served vermicelli with soup