



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