



# Chicken Ankake

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 500 grams of chicken meat, ground
- 4 table spoons of light soy sauce
- 3 cups of broth left after simmering pumpkin
- 4 table spoons of potato starch

## Instructions

1. Heat wok, put in chicken meat, fry till the excess of liquid evaporates and stir continuously in order to break bigger lumps of meat into more uniform mass.
2. When the chicken is done, add simmering pumpkin liquid (reserving 1/2 cup) and soy sauce.
3. Dissolve potato starch in 1/2 cup of simmering liquid and add to the wok, mix well, warm up till you reach desirable texture of the sauce.
4. Serve over simmered pumpkin.