



Cooking Chicken Asparagus Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 50g Chicken breast, cut in strips
- 5 Garlic cloves, crushed and chopped
- 7-10 young Asparagus sticks, cut diagonally
- 1 small Onion, cut
- 4 cups Water
- 1 tbsp. Cooking oil
- 1 tbsp. Fish sauce
- Salt and Pepper, to taste
- 1/2 tsp. Dill tips (optional)
- 1/2 tbsp. Mushroom sauce (optional)
- 1 Whole egg (optional)

Instructions

This chicken asparagus soup recipe is very easy to follow. I hope you like this one.

Heat up the cooking oil. Saute' the garlic when the oil is ready.

When the garlic turns golden, add the chicken. Season the chicken with fish sauce as it cooks. Stir well. Let the dish simmer for 5 minutes.

Add the onions. Stir well. When the onions soften, add the water. Let the water boil under medium heat.

Add the asparagus in the boiling soup. Season with salt and pepper.

If you're using dill tips and mushroom oyster sauce, add them now.

Add the egg last. Turn off the heat; and stir until the egg is cooked.

Yuumm!
