Soups / Indonesia

Clear soup with chicken breast and pumpkin · Indonesia

A clear broth with chicken breast, pumpkin and a Indonesia-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 500 g chicken breast
- ☐ 600 g pumpkin
- ☐ 1300 ml low-salt vegetable stock
- ☐ 25 ml kecap manis
- ☐ 10 g finely grated fresh ginger
- ☐ 2 g ground coriander seeds
- ☐ salt and pepper to taste

Let's make it.

01 Clean the pumpkin and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the pumpkin and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Cook the chicken breast in a separate frying pan until the centre reaches at least 74°C.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the kecap manis, finely grated fresh ginger, ground coriander seeds and taste before serving.

AI-developed, not kitchen-tested.

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