



## Malaysian Style Chicken Soup

¼ cup red palm oil  
1 cup onion, coarsely chopped  
6 cloves garlic, finely chopped  
¼ inch piece ginger, thinly sliced  
2 cups chicken cut into bite-size pieces  
1 Tbsp. peanuts, finely chopped  
1 tsp ground coriander  
½ tsp chili powder  
6 cups water  
1 tsp salt  
2 cups rice noodles, cooked  
2 cups bean sprouts  
2 eggs, hard boiled, sliced

Heat oil in a large pot. Sauté onions, garlic, and ginger until tender. Add chicken, peanuts, coriander, and chili powder and cook for about 3 minutes. Add water and salt and simmer for 45 minutes. Place an equal portion of noodles and bean sprouts into four bowls. Fill bowls with hot soup. Garnish with sliced egg and serve. *Compliments of Dr. Bruce Fife, N.D.*

***South Pacific Trading Company***  
***Life is short. Drink it in.***



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