

NONA Chicken Soup with Ketupat by Aida Sue



NONA's Special Ingredients

- 1 pack NONA Ketupat Ala Nasi Ayam
- 1 sachet NONA Sup Uncang

Ingredients:

- Celery Sticks
- Spring onion slices
- Fried tofu
- Sambal kicap
- 1 whole chicken, cut into pieces
- 4 potatoes, each cut into 8 wedges
- 1 tablespoon fried onion
- 1 celery, coarsely chopped
- 1 teaspoon black peppercorns, finely ground
- Water
- 1 cinnamon stick
- 1 star anise
- 3 cardamom pods
- 6 cloves

Blended Ingredients:

- 7 shallots
- 3 cloves garlic
- 1½ inches ginger
- ½ inch turmeric

Instructions:

1. Heat some oil, then add cinnamon stick, star anise, cardamom pods, and cloves. Sauté until fragrant.
2. Add the blended ingredients and cook until crisp. Add chicken and combine well.
3. Add enough water to submerge the chicken, then add NONA Sup Uncang, black pepper, fried onion. Pour enough water (until the chicken is submerged), add Sup Uncang NONA, finely ground black pepper, fried onion, celery, and potatoes. Boil until potatoes are soft.
4. Add salt to taste. Continue to boil, then turn off the heat once the preferred taste is achieved.
5. Cut NONA Ketupat Ala Nasi Ayam and put in a bowl. Pour in some soup along with its ingredients. Garnish with celery slices, spring onion slices and fried tofu. Serve with sambal kicap.