



Chicken Long Rice

Level: Easy

Prep Time: 30 minutes

Serves: 8

Cook Time: 35 minutes



- 3 (2 oz.) packages Mum's Brand bean threads
- 7 cups water
- 2 inches fresh ginger, peeled and crushed
- 4 extra-large cubes Knorr Chicken Flavored Bouillon
- 4 boneless, skinless chicken thighs
- 1 small onion, minced
- 2 stalks green onion, minced
- Salt and pepper, to taste

Optional ingredients:

Patis to taste

Peppercorns, about 10

1. In a bowl, cover the bean threads with tap water and soak until they become soft, about 30 minutes.
2. Meanwhile, place 7 cups water, crushed ginger, and peppercorns (if desired) in a large soup pot and bring to a boil. Reduce heat to simmer and add bouillon cubes. Mix well.
3. While the water in the soup pot is coming to a boil, cut the raw chicken thighs into bite-size pieces. Sprinkle a little salt on the chicken pieces and rub gently to remove all the fat and veins. (Removing all the fat helps keep the broth clear.) Rinse the salt off the chicken with running tap water. Add the cleaned chicken to the soup pot.
4. Add both types of onions to the soup pot (save about 1/8 cup of the green onions to garnish the top before serving).
5. Drain the water from the bowl soaking the bean threads. With a kitchen scissors cut the bean threads into 3-inch pieces and add to the soup pot. Cook on medium heat until bean threads are completely transparent and chicken is cooked. Stir occasionally.
6. Add salt, pepper, and patis (if desired) to taste.
7. Garnish the top of each serving with a few green onions.

Notes:

- Do not eat the ginger and peppercorns.
- Tastes better reheated the next day since the ginger sits in the broth overnight.