

Dried Tofu Soup with Ham and Chicken Recipe

Ingredients: Serves 4

300g dried white tofu
1 chicken breast
1 small piece Chinese ham
4 cups soup stock
½ teaspoon salt or to taste

Method:

Cook chicken breast in boiling water for 20 minutes over low heat until done. Remove and let cool. Cut into thin strings. Steam Chinese ham to done, cut into very thin shreds. Cut the dried white tofu into thin shreds. Blanch and then drain. Cook tofu shreds with 4 cups of soup stock for 3 minutes, season with salt, pour into a serving bowl with 1 cup of soup left. Put chicken and ham shreds in soup, bring to a boil, pour on top of tofu shreds then serve.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]