

## Clam Chicken Soup Recipe

(Taiwanese Recipe)

**Ingredients:** Serves 2

2 chicken legs

300g clams

70g salted winter melon

3 slices ginger

**Seasonings:**

1 tablespoon cooking wine

6 cups boiling water

**Method:**

Chop chicken into small pieces and blanch in boiling water rapidly. Then remove and rinse well.

Transfer to the inner pan of a rice cooker along with diced salted winter melon, shredded ginger and seasonings added. Place pan in rice cooker, with 3 cups of water outside the inner pan.

Steam for 30 minutes, then add clams. Steam until the switch pops up. Remove and transfer to a soup bowl. Serve. Use half free range chicken or free range chicken to stew the soup, because the texture of the meat is more elastic. Do not use a meat chicken to make the soup. Have the chicken vendor cut the chicken into pieces for you. Salted winter melon is very salty already, so no salt is needed.

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