

Birthday Mee Sua





Ingredients

2 L	Water
1 whole	Chicken bone without skin
1	Medium onion, quartered
4 cloves	Garlic, crushed
2 tbsp	Ikan billis, washed
2 tbsp	Goji berries (wolfberries)
A pinch	Salt (to taste)
4 bundles	Wholewheat mee sua
2 tbsp	Sesame oil
8 whole	Hard-boiled eggs
1 bunch	Bak-choy, blanched

Method

1. In a pot, add water, chicken bone, onion, garlic and ikan billis, simmer for about 1 hour.
2. Add wolfberries during last 5 minutes of cooking and season with a pinch of salt.
3. Cook the mee sua in another pot of boiling water. Drain mee sua and add sesame oil.
4. Top each bowl of mee sua with 2 eggs and bak choy. Add in the hot chicken soup.
5. Garnish with spring onions and serve immediately.

Nutritional information	Energy
Total servings 	1700 kcal
Per serving 	425 kcal