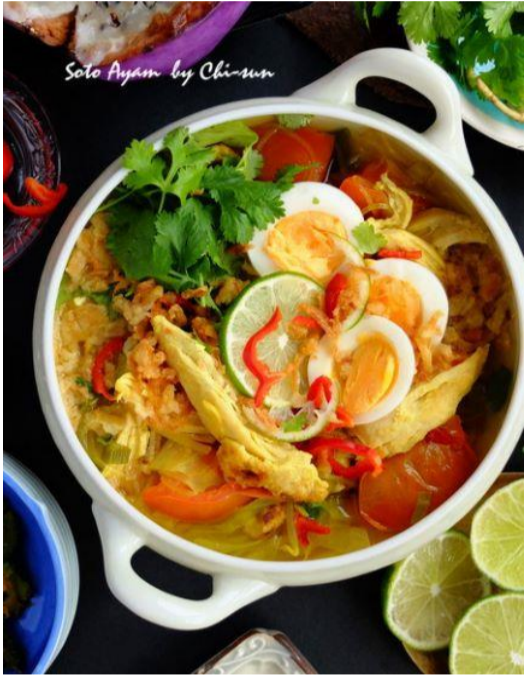


~World Dishes Contest in SHIMADAI 2020~

Application Form

Nickname or Team Name	We are the World♡																																															
A dish using creativity <small>Feel free to show your ideas with illustrations, photos, etc.</small>																																																
Name of Dish : SOTO AYAM (Chicken Soup)			Promoting points (Why did you choose the ingredients, story behind the dish, etc.) :																																													
<div style="text-align: center;">  <p><i>Soto Ayam by Chi-sun</i></p> </div> <p style="text-align: center;">※Feel free to show your ideas with illustrations, photos, etc.</p>			When working part-time at the school cafeteria, I thought, "It's getting cold recently, so I want to eat something warm." I remembered this Indonesian recipe that can be made with the ingredients used in the school cafeteria. We can warm the body with warm soup in the coming cold winter, and refresh the body with a citrus flavor in the hot summer. It contains a lot of ingredients. Also, the colors are beautiful. It is a dish that is very satisfying both in taste and appearance. We can cook easily with available ingredients.																																													
List of ingredients (for 2 people) <small>※Use ingredients with a reasonable price that you can buy in Japan</small>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 50%;">Ingredients</th> <th style="width: 50%;">Amount</th> </tr> </thead> <tbody> <tr> <td>Chicken breast meat</td> <td>150gm</td> </tr> <tr> <td>Bean-starch vermicelli</td> <td>20gm</td> </tr> <tr> <td>Cabbage</td> <td>75gm</td> </tr> <tr> <td>Bean sprouts</td> <td>1 handful</td> </tr> <tr> <td>Lime skin</td> <td>proper quantity to taste</td> </tr> <tr> <td>Sugar</td> <td>1 pinch</td> </tr> <tr> <td>Chicken Soup ☆</td> <td>1/2 tablespoon</td> </tr> <tr> <td>Turmeric powder ☆</td> <td>1/4 teaspoon</td> </tr> <tr> <td>Citrus Sudachi or Lime</td> <td>proper quantity to taste</td> </tr> <tr> <td>Fried onion</td> <td>proper quantity to taste</td> </tr> </tbody> </table>		Ingredients	Amount	Chicken breast meat	150gm	Bean-starch vermicelli	20gm	Cabbage	75gm	Bean sprouts	1 handful	Lime skin	proper quantity to taste	Sugar	1 pinch	Chicken Soup ☆	1/2 tablespoon	Turmeric powder ☆	1/4 teaspoon	Citrus Sudachi or Lime	proper quantity to taste	Fried onion	proper quantity to taste	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 50%;">Ingredients</th> <th style="width: 50%;">Amount</th> </tr> </thead> <tbody> <tr> <td>Green part of Japanese leek</td> <td>Half of one</td> </tr> <tr> <td>Tomato</td> <td>Half of one</td> </tr> <tr> <td>Garlic</td> <td>one clove</td> </tr> <tr> <td>Ginger</td> <td>1 root</td> </tr> <tr> <td>Salt</td> <td>1 pinch</td> </tr> <tr> <td>Water</td> <td>500cc</td> </tr> <tr> <td>Nampula ☆</td> <td>1/2 tablespoon</td> </tr> <tr> <td>Boiled egg</td> <td>1</td> </tr> <tr> <td>(Raw)Chillies</td> <td>proper quantity to taste</td> </tr> <tr> <td>Coriander</td> <td>proper quantity to taste</td> </tr> </tbody> </table>		Ingredients	Amount	Green part of Japanese leek	Half of one	Tomato	Half of one	Garlic	one clove	Ginger	1 root	Salt	1 pinch	Water	500cc	Nampula ☆	1/2 tablespoon	Boiled egg	1	(Raw)Chillies	proper quantity to taste	Coriander	proper quantity to taste
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①Cut the cabbage into strips. Slice green onion thinly. Crush garlic and ginger, and chop them coarsely. Peel the lime skin.		⑦Put dry vermicelli(do not soak in the water), cabbage, bean sprouts, ☆, lime skin in the pot. Stew on medium heat for 3 minutes.																																														
②Sprinkle salt and sugar on each side of the chicken and rub it well.		⑧Add large pieces of tomato and torn chicken and simmer for another 30 seconds.																																														
③ Oil a frying pan, if you need. Heat the pan and cook the chicken over high heat. (★Put the skin-side down.)		⑨ 【Toppings】 Boiled eggs, lime(cut into a shape that is easy to squeeze), Chillies (slice into rounds), fried onion and coriander (if you like).																																														
④ Put Chicken(turn over), leek, garlic, water in the pot. Then, put the pot on the stove. When it boils, simmer for 10 minutes.																																																
⑤ ↑ If boiled over high heat it will harden the chicken, so it is recommended to boil over very low heat.																																																
⑥Take out only the chicken and tear it into pieces that are easy to eat.																																																