

Liz's Chicken Sopas



- 250g chicken thigh, shredded
 - 1 cup green cabbage, sliced
 - 3 stalks celery, chopped
 - $\frac{3}{4}$ cup carrots, diced
 - 1 cup evaporated milk
 - $1\frac{1}{2}$ cups elbow macaroni
 - 2 teaspoons minced garlic
 - 1 onion
 - 1 to 2 chicken cubes
 - 6 to 8 cups water
 - 3 tablespoons cooking oil
 - Salt and ground black pepper
1. Boil the macaroni until al dente then set aside.
 2. Sauté the garlic and onion, then add the chicken and sauté until golden brown.
 3. Add the water and chicken cubes.
 4. Once its boiling add the celery and carrots.
 5. After 2 minutes, add the cabbage and the boiled macaroni.
 6. Once it's boiling after 3 minutes add the milk and salt & pepper to taste.