

# Moringa Soup & other veggies



## Instructions:

1. Saute garlic, lemon grass, curry, cafer lime leaves, galanga, chicken, salt, black peppers and chicken bouillon cooked in medium heat for 7-10 minutes.
2. Then add the water and let it boil for 2-3 minutes.
3. Add papaya let it cook for 7-10 minutes until it gets soft then add luffa and acorn squash let cook for another 7-8 minutes.
4. Finally add moringa leaves last and let cook for another 3-5 minutes.

## Ingredients:

- 1 green papaya cut into cube
- 1 Acorn Squash (Taub dag) cut into cube
- 4 Luffa Squash young (Taub xwb kuab) sliced
- 4c Moringa leave
- 2 lbs Chicken cut into bite size
- 2 clove garlic
- 2 Lemon grass
- 4 pieces dry galanga (Qhaj)
- ½ c Curry Paste red or green
- 1 tbsp Salt
- 1 tbsp Chicken bouillon
- 1 tsp blk peppers
- 6 Cafer lime leave (npais khib fuj)
- 10 c Water



