

SIMPLE. EASY. DELICIOUS.

Gymboree Team Recipe



Crab Sweet Corn Soup – Sup Bap Cua



I would like to share my favorite Crab Sweet Corn Soup. It is delicious, yet incredibly quick and simple to cook, and special enough to be served at a dinner party and lunch. To make this more substantial, you can add fine noodles or bread to the soup.

Ingredients:

- 500ml chicken stock (enough to use).
- 200g frozen sweet corn or fresh.
- Cornstarch.
- 200g tinned crab meat.
- 100g slice mushrooms.
- 10 boiled quail eggs.
- 2 chicken eggs.
- Salt, pepper to taste.

Directions

1. Bring stock to boil. Add corn, simmer for 10 minutes then add mushroom and simmer in 2 more minutes.
2. Dissolve cornstarch in water. Add mixture to stock and stir until soup thickens.
3. Then add boiled quail eggs, crabmeat, salt and pepper to taste. Simmer until corn and crab are heated.
4. Just before serving, bring soup to boil and pour the egg through a sieve as it congeals.

Serve immediately! Hope you like it.
Bon appetite!

By Trang To, Gymboree Assistant Instructor.



Creamy Chicken Macaroni Sopa

Every child loved the way their Nanay (mother) made their own versions of this soup, which can be served in breakfast, merienda (Snacks) or dinner. Here is a traditional way of cooking Chicken Macaroni Sopa.

Ingredients:

- 3 tsp. butter
- 450g boneless chicken breast; shredded
- 1 pc onion, chopped
- 2 cups elbow macaroni
- $\frac{3}{4}$ cup cabbage; shredded
- $\frac{3}{4}$ cup carrots and celery chopped
- 4 cups chicken broth
- $\frac{3}{4}$ cup evaporated
- 1 cup water or fresh milk

Directions:

1. Put-in the butter in the hot cooking pot until it melts. Add onions and cook until become soft.
2. Add-in the boneless chicken breasts and stir for 3 to 5 minutes then sprinkle some salt and ground black pepper and stir again.
3. Pour-in the chicken broth, bring to boil before adding water and milk and simmer for 15-20 minutes.
4. Then put-in the elbow macaroni and cook for 8 minutes, followed by the carrots, celery and cabbage and simmer for 2 minutes. Turn-off the heat and transfer to a serving plate.

Serve hot. Share and enjoy! This is my family's all-time favorite dish!

By Marlyn Abutal,
Gymboree Instructor





Cassava Cake

Cassava Cake is a classic **Filipino dessert** made from grated cassava or manioc, a woody shrub where the starch that is used to make **tapioca** are derived. Being a popular dessert, different versions are available for Cassava Cake. This recipe is my personal favorite especially if it is baked by my great chef, my husband!

Ingredients:

Cake

- 1 kg cassava to be grated
- 100 ml coconut milk
- 2 pieces raw egg
- 1/4 cup butter, melted
- 6 tbsp grated cheddar cheese
- 1/2 cup condensed milk
- 14 tbsp sugar

Topping

- 60 ml coconut milk
- 2 tbsp sugar
- 1/2 cup condensed milk
- 2 tbsp flour
- 2 tbsp grated cheddar cheese



Directions

I. Preparing the Cake:

1. Combine the grated cassava, butter, condensed milk, cheese, sugar, and eggs in a mixing bowl and mix thoroughly.
2. Add the coconut milk in the mixing bowl where the mixed ingredients are and mix again.
3. Grease the baking tray then pour-in the batter (ingredients that has just been mixed).
4. Pre-heat oven for 200 degrees Fahrenheit for 10 minutes then put-in the baking tray with batter and bake for 1 hour.

II. Preparing the Topping:

1. Combine the sugar, flour, cheese, milk and coconut milk then mix it thoroughly before putting-in the heated saucepan.
2. Stir it constantly until it becomes sticky.
3. Pour the topping over the Cassava Cake (baked batter) and spread evenly.



Chicken Adobo with Carrots and Potatoes

This all-time favorite Filipino Recipe has been my son's favored dish since he started eating solid food. It is my pleasure to share this simple recipe to all of you.

Ingredients:

- 1/2 kg chicken (any cut)
- 1 medium sized carrot (chopped)
- 2 small potatoes (chopped)
- 3-4 cloves chopped garlic
- 1/4 cup dark soy sauce
- 1 1/2 tablespoon sugar

Directions

1. Sautee onion and garlic until golden brown. Add in chicken. Let it cook until oil comes out from the chicken or until it turns brown.
2. Add in dark soy sauce and let it sip through the chicken for 2-3 minutes.
3. Add in a little bit of water and let it boil.
4. Add in carrots and potatoes. Lastly, add in the sugar.

You may change the measurement of the ingredients to get to your desired taste.

And here's my Chicken Adobo with Carrots and Potato! My son enjoys this with rice shredded chicken and mashed potatoes and carrots. You should try this too!

By Melza Antigua, Gymboree Instructor

4. Broil the Cassava cake until color turns light brown.
5. Garnish with grated cheese and serve.

Share and enjoy!

By Dina Absalon, Gymboree Instructor and her husband, Nelson Algire