



## French Onion Soup

### Ingredients

- g Onion
- g Cheese food, pasteurized process, American, vitamin D fortified
- Leafs Bay
- slices French bread
- tbsp Pepper
- g Cheese
- cubes MAGGI Chicken Seasoning Cube
- Medium Egg Yolk
- tbsp Corn oil
- Leafs Spring Onions
- g Pepper
- g Salt
- slices Cheese Toast

### Instructions

1. Heat oil in a heavy bottom pan. Add onion, pepper corns, bay leaves and a pinch of salt, and temper until the onion turns light brown.
2. Add chicken stock made from MAGGI Jumbo Chicken Cubes and bring to boil.
3. Simmer the mixture on medium heat until the liquid reduces to about 1 liter.
4. Add salt and pepper to taste.
5. Take off the fire. Garnish with a spring onion and serve warm with a slice of cheese toast.
6. Toast one side of the French bread.
7. On the other side sprinkle cheddar cheese and the egg yolk and toast.

### Nutrition

Carbohydrates	45.87 g
Energy	482.88 kcal
Fats	38.59 g
Fiber	6.35 g
Protein	21.09 g
Sodium	1070.83 mg
Sugars	8.52 g

15 Minutes

4 Portions