

Egg Drop Soup with Chicken and Corn

Ingredients

- 4 cups chicken liquid stock
- 1 tsp chicken stock powder
- ¼ tsp garlic powder
- ¼ tsp ground ginger
- ⅛ tsp white pepper
- ¼ tsp turmeric (optional)
- 1 cup corn
- 2 eggs, whisked
- ½ tsp sesame oil
- 1 green onion, sliced

Chicken

- 1 chicken breast
- 1 tsp corn starch
- 1 tsp water
- ¼ tsp salt
- ¼ tsp oil
- Or Leftover BBQ Chicken

Cornstarch Slurry

- 2 tbsp corn starch
- 3 tbsp water

Instructions

- Thinly slice chicken against the grain. Then in a bowl, mix the chicken with corn starch, water, salt, and oil. This helps to keep the chicken tender. Set aside.

- In a pot on medium heat, add chicken broth, chicken powder, garlic powder, ground ginger, white pepper, and optional turmeric for colour. Mix together, adjust seasoning to taste.
- Bring the pot of broth to a boil then add in the chicken and corn. Stir to break up the pieces of chicken so they don't stick together.
- In a small bowl, mix together corn starch and water to create slurry. Then pour the corn starch slurry slowly into the broth while stirring at the same time to evenly thicken the soup.
- Lower the heat to a gentle simmer then pour the whisked eggs slowly into the broth. Gently stir in a circular motion, in the same direction, to create thin silky egg ribbons.
- Turn off the heat then add sesame oil and green onions. Mix well and enjoy!