

Chicken sweet corn soup

Ingredients

- 1 piece of chicken
- A piece of ginger
- 1 garlic clove
- 1 spring onion
- 3 tbsp of sweet corn
- 2 tbsp sweetcorn puree (premade)
- 1 chicken stock cube
- 450 ml boiling hot water
- 1 tsp soy sauce
- A little bit of coriander
- 1 egg

Method

1. Peel and grate the ginger
2. Chop up the garlic and spring onion finely
3. Chop up the coriander roughly
4. Cut the chicken into thin strips.
5. Whisk the egg in a small bowl.
6. Prepare the chicken stock (**Be careful while using hot water!**)
7. Fry the chicken and then set to the side.
8. In a saucepan fry the garlic, ginger and half of the spring onions for a few minutes.
9. Add the stock and soy sauce to the saucepan. Bring to the boil, then reduce to a simmer.
10. Add the sweetcorn purée until smooth, sweetcorn and chicken. Simmer for 2-3 mins to heat through.
11. Turn the hob off and pour in the egg, stirring continuously to create little threads. Season with black pepper and scatter in the coriander.
12. Serve with the rest of the spring onion and a drizzle of extra soy sauce, if you like.