

Chicken Corn Egg Drop Soup

Ingredients

4 oz Chicken Breast (finely chopped)
1 T Water
1 t Cornstarch (plus 1/4 cup)
1 t Oyster Sauce
1 1/2 c Corn (frozen)
5 1/2 c Chicken Broth
1/2 t Turmeric
1/2 t Sesame Oil
1/2 t Salt
0 pn White Pepper
2 Eggs (beaten)
1 Green Onion (chopped)
1 T Cilantro (chopped)
0 ds Ground Black Pepper

Instructions

1. Marinate the chicken with 1 tablespoon of water, 1 teaspoon cornstarch, and 1 teaspoon oyster sauce. Mix until the liquid is absorbed into the chicken. Set aside.
2. Finely mince 1/2 cup of the corn kernels and set aside. Add 5 cups chicken broth, minced and whole corn kernels, and turmeric powder to a pot and bring to a low boil. Reduce the heat, cover, and simmer for 10 minutes.
3. In a small bowl add 1/2 cup chicken broth and mix with 1/4 cup cornstarch. Set aside.
4. Next, add the sesame oil, salt, and white pepper. Turn up the heat slightly. Add the chicken to the soup, and use a spoon to break up any clumps of chicken while stirring for one minute.
5. Remix the cornstarch and chicken stock slurry

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until incorporated. Use a spoon to stir the soup while slowly pouring in the cornstarch slurry. The soup will begin to thicken further as the cornstarch cooks. Keep stirring for another 30 seconds.

6. Next, use a ladle to gently stir the soup in one direction, while slowly pouring the beaten eggs into the soup. Stirring slowly in a large slow circular motion. Stir in the green onions then ladle into bowls and sprinkle some chopped cilantro and fresh ground black pepper over each bowl.