

Chicken Corn Soup

Ingredients

4 oz Chicken Thighs (finely chopped)
1 T Water (plus 1 1/2 cup)
1 t Cornstarch (plus 1/4 cup)
1 t Oyster Sauce
1 1/2 c Corn (frozen)
4 c Chicken Broth
1 1/2 t Chicken Bouillon
1/2 t Turmeric
1/2 t Sesame Oil
1/2 t Salt
1/8 t White Pepper
2 Eggs (beaten)
2 Green Onion (sliced)
1/4 c Cilantro (chopped)
1/8 t Black Pepper

Instructions

1. Marinate the chicken with 1 tablespoon water, 1 teaspoon cornstarch, and the oyster sauce. Mix until the liquid is absorbed into the chicken. Set aside.

2. Finely mince 1/2 cup of the corn and set aside. Add the chicken broth, chicken bouillon, 1 cup water, minced and whole corn, and turmeric to a pot and bring to a low boil. Reduce the heat, cover, and simmer for 10 minutes.

3. Next, add the sesame oil, salt, white pepper, and black 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 1 minute.

4. Make a slurry by combining 1/4 cup cornstarch and 1/2 cup water. Use a spoon to stir the soup

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while slowly pouring in the cornstarch slurry. The soup will begin to thicken further as the cornstarch cooks.

5.Keep stirring for another 30 seconds. If the soup is too thick, add more broth, and if it's too thin, add more cornstarch slurry until the soup is at your preferred consistency.

6.Next, use a large spoon 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 will yield large ribbons of egg.

7.Stir in the green onions and cilantro and serve immediately.