

Ingredients:

1 cooked chicken breast
700ml chicken stock
1 small tin of sweetcorn
2 spring onions
2 tablespoons light soy sauce
1 large beaten egg
4 teaspoons cornflour
4 tablespoons water

PREP

Shred chicken into strips
Open tin of sweetcorn
Boil water to make chicken stock.
Beat one egg... done!

COOK

In a large pan, place the chicken stock, sweetcorn, spring onions and the soy sauce and heat.

Put the shredded chicken into the pan with the stock, sweetcorn and soy sauce.

Next mix the corn flour and water and add to the soup to thicken (continually stir the soup while adding the corn flour and water, until the soup has thickened).

Add the beaten egg to the stock and stir gently so the egg cooks in strands.

Season with plenty of pepper.

TRY

Serve into individual bowls with a drizzle of soy sauce and some dim sum as a perfect starter to a Chinese meal.