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*by ewfood*

## Hot 'n Sour Soup

## Ingredients

2 chicken breasts, boiled through and shredded  
2fl oz. soy sauce  
8fl oz. chicken or vegetable stock  
1 clove garlic, crushed  
0.25lb shitake mushrooms, diced  
3 tsp. red chili paste  
2fl oz. rice vinegar  
½ tsp. white pepper  
1 pkt. soft tofu, diced  
½ can bamboo shoots, sliced lengthways  
5 tsp. corn starch mixed with 5 tsp. water to create a paste  
1 egg, whisked  
3 spring onions, chopped

### Servings

4

Person

### Preparation Time

1

hr

### Cooking Time

25

min

## Preparation

- 1 In a pot bring the stock to a boil and lower the heat to medium to simmer
- 2 Add to this the chicken, soy sauce, garlic, chili paste, pepper, mushrooms, tofu, vinegar and bamboo shoots. Simmer for 10 minutes
- 3 Add the cornstarch paste to the soup and stir. Simmer for a few minutes until the soup has thickened
- 4 Pour the beaten egg into the soup slowly and stir while pouring. Add the green onions and serve it hot

## Cooks Note

Preparation time: 1 hour; Cooking time: 25 minutes; Serves 4

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