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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