

Chicken and Corn Soup

Season: Any

Type: Chinese Soup

Difficulty: 

Serves: 4-6

From the Garden: Corn, spring onions

Equipment:	Ingredients:
Measuring cups and spoons	3 litres chicken stock
Large saucepan	2 x 470g cans of creamed corn or
Wooden spoon	4 cobs of fresh corn
Chopping boards and mats	1 Tablespoon grated fresh ginger
knives	1 Tablespoon Soy sauce
	5 spring onions, sliced
	6 Tablespoons cornflour
	6 tablespoons water

Method:

- Combine stock, corn, ginger and spring onions in saucepan
- Bring to boil
- In a small bowl, mix together cornflower and water
- Stir into soup. Keep mixing until soup boils and thickens

Notes:

Other ingredients you could add to this soup include: Shredded cooked chicken, sliced ham, cauliflower, broccoli or diced carrots