



## CHICKEN & SWEET CORN SOUP

<i>Ingredients</i>	<i>Equipment</i>
<b>1 Can Creamed Sweet Corn</b>	<b>Chopping Boards</b>
<b>1 Slice Ginger</b>	<b>Knives</b>
<b>1 Egg Beaten/omit</b>	<b>Spoon Measures</b>
<b>1 Teaspoon Soy Sauce/Gluten Free</b>	<b>Measuring Jug</b>
<b>1 Chicken Fillet</b>	<b>Medium &amp; Small Mixing Bowls</b>
<b>Salt &amp; Pepper to taste</b>	<b>Large Saucepan</b>
<b>1 Teaspoon Oil</b>	
<b>750ml Water</b>	
<b>3 Massel Chicken Stock Cubes</b>	
<b>1 Spring Onion</b>	

See 'Products used in Kitchen Classroom', on CPS Website.

Products omitted as required.

### *What to do*

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**

- 3. Skin the chicken then cut into small pieces place in a bowl with salt and soy sauce, stir.**
- 4. Heat oil in the saucepan and add the chicken, stir until just brown.**
- 5. Add the water, stock cubes, salt, pepper, and ginger slice. Bring to the boil.**
- 6. Simmer for 5 minutes.**
- 7. Add the creamed sweet corn and simmer for another 5 minutes.**
- 8. Beat the egg and while soup is boiling briskly stir in the egg.**
- 9. Serve garnished with finely sliced spring onion.**