

CHICKEN & SWEET CORN SOUP

<i>Ingredients</i>	<i>Equipment</i>
1 Can Creamed Sweet Corn	Chopping Boards
1 Slice Ginger	Knives
1 Egg Beaten	Spoon Measures
1 Teaspoon Soy Sauce	Measuring Jug
1 Chicken Fillet	Medium & Small Mixing Bowls
1 Teaspoon Salt	
1 Teaspoon Oil	
750ml Water	
3 Chicken Stock Cubes	
1 Spring Onion	

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 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.