

Chicken and Sweetcorn Soup

Ingredients

- 1 can of creamed sweetcorn.
- 1 ½ 2 cups of shredded cooked chicken.
- 4 cups of chicken stock.
- 1 egg.
- Pepper to taste



Step 1

Place all ingredients, except the egg into a large saucepan. Bring to the boil; reduce heat to a gentle simmer.

Step 2

Crack the egg into a cup, beat lightly and slowly pour the egg into the simmering soup, whipping the soup at the same time to form 'strings' of cooked egg.

Step 3

A tablespoon of cornflour mixed with a little water can be added towards the end to thicken the broth if desired.

Top tip! If you can't find creamed sweetcorn place a full tin of sweetcorn in a blender and blend until smooth!







