

Chicken Corn Soup



Preparation Time:
10 minutes
Total Cooking Time:
20 minutes.
Serves: 4



Ingredients

3 T Oil
4 cm of fresh Ginger (peeled & chopped)
175g Cooked Chicken Meat (finely chopped)

4 Mushrooms (Chopped)
400g Canned Sweet Corn (drained)
600ml Warm Water
4 Chicken Stock Cubes
2 t Cornflour

Method

1. Collect all ingredients
2. Mix the stock cubes with the warm water.
3. Heat the oil in a saucepan. Add the ginger and stir-fry for 2 minutes.
4. Add the chicken and stir-fry for another 2 minutes.
5. Add the mushrooms to the pan along with the sweet corn, stock and sugar. Bring to the boil, stirring well and simmer for 10 minutes.
6. Dissolve the cornflour in the water and add to the soup while stirring. Simmer stirring until thickened. Serve Hot

