

Hearty Egg Drop Soup Recipe

Homemade chicken stock is the best for this, but low sodium canned broth works well, too.

Ingredients

- 3 eggs, lightly beaten
- 4 cups of chicken stock*
- 1/2 cup to 3/4 cup snow pea pods
- 1 can water chestnuts, chopped
- 1/4 cup thin sliced carrots
- 1/2 cup broccoli florets, broken into small florets
- 1/2 cup cooked chicken, and/or cooked pork, cubed or thinly sliced
- 1/2 teaspoon grated ginger
- 1 tablespoon of soy sauce*
- 3 green onions, chopped
- 1/4 teaspoon of white pepper
- 3/4 cup of straw, enoki, button, crimini or sliced shitaki mushrooms

Directions:

1 Place the chicken stock, and every ingredient except the eggs in a large pot and bring ingredients to a boil. Reduce heat to a simmer. Simmer for 5 minutes.

2 Turn off heat and slowly pour eggs into the soup using the tines of a fork to slow the pouring. With your other hand, stir the soup in one direction only. Let soup cool slightly. Serve immediately.

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