

CHICKEN CORN SOUP

Diary
of a
PMP
Mom.

Snacks

Serves 4 persons.

Ingredients

500 gm Chicken (with bones)
2.5 liter Water
1 inch piece of Ginger
2-3 Garlic Cloves
1-2 tsp Salt
1/2 tsp Black Pepper Powder
2-3 tbsp Vinegar
2-3 tbsp Soy Sauce
1 can of Cream Style Corn

(approx. 150 gm)
5-6 tbsp Corn Flour
1 Egg

- 1 Boil chicken with the garlic, ginger and salt and when the chicken is done, take everything out from the stock and continue cooking on medium heat.
- 2 Dissolve the corn flour in a little bit of water and add to the stock. Keep stirring so there are no lumps of corn flour. Adjust quantity for the right consistency.
- 3 Add the shredded chicken and cream style corn to it.
- 4 Add a beaten egg to it slowly. (People usually just add egg white, but I don't miss any opportunity to sneak in goodness in my kids food and frankly it doesn't make a whole lot of difference to me either)
- 5 Season with salt, pepper, vinegar and soy sauce and thats it!

The ultimate comfort food- a heart bowl of desi style
Chicken Corn Soup

www.DiaryofaPMPmom.com

Shikhar Bhatia
THE PMP MOM

For step by step instructions with pictures visit www.DiaryofaPMPmom.com