



Quick Egg drop soup

- 5 cups chicken stock, [homemade](#) preferred
- 1 ½ tablespoon cornstarch
- 3 green onions, chopped
- 1 tablespoon soy sauce (use gluten-free soy sauce if cooking gluten-free)
- 3-4 slices of ginger
- 1/4 teaspoon pepper
- ½ t salt
- ½ t red pepper flakes
- 3 large eggs, lightly beaten

Directions:

1. Make the cornstarch slurry:
1 T water and cornstarch mix until dissolved.
2. Bring the soup ingredients to a boil in a pot: chicken stock,, green onions (reserving a few for garnish), ginger, soy sauce, and pepper, pepper flakes, and salt.
Stir in the cornstarch slurry and reduce the heat to a simmer.

3. Stir in the beaten eggs:

Slowly pour in the beaten eggs while stirring the soup slowly. The egg will spread out into ribbons.

4. Serve: Turn off the heat and garnish with a few more chopped green onions. Serve immediately.

Any questions: support@librarychef.com