

# CHICKEN & SWEETCORN SOUP

MANSFIELD RESPOND



## INGREDIENTS

- 2 cups chicken stock
- 400ml can of creamed sweet corn
- 1 tsp soy sauce
- 1 tsp ginger; fresh or powder
- 1 clove garlic, crushed
- 1 tsp of corn flour mixed with a dash of water
- 2 chicken thighs
- 3 tbsp of sliced spring onions
- Salt and pepper

## DIRECTIONS

1. Add chicken stock to a saucepan and bring to boil.
2. Place chicken thighs into chicken stock and cook for approximately 10min, or until cooked through, on medium heat.
3. Once cooked, remove chicken thighs and put aside to cool. When cool enough, cut into small pieces.
4. Add sweet corn, soy sauce, ginger, garlic and corn flour to the stock and cook over high heat.
5. Once the mixture is boiling, reduce heat to medium and cook for 5 minutes.
6. Stir in the cooked chicken along with the spring onions. Cook for 1-2 minutes.
7. Add salt and pepper if needed and serve. Serves 6.

Community Bank  
Mansfield & District

 Bendigo Bank

  
Respond