

Egg Drop Soup



Serves: 4



Total Time: 15 minutes

INGREDIENTS

- 4 eggs, beaten
- 4 cups chicken or vegetable broth
- 2 tablespoons cornstarch mixed with 2 tablespoons cold water
- Salt and white pepper
- 2 green onions, sliced
- A few drops of sesame oil

家常美味



INSTRUCTIONS

1. Bring broth to a gentle boil.
2. Stir in the cornstarch mixture and let it thicken for a minute.
3. Reduce heat so the broth is barely simmering.
4. Pour beaten eggs in slowly, stirring in a steady circular motion as you go.
5. Season with salt, white pepper, and sesame oil.
6. Serve topped with green onions.