

Easy Chinese Hot and Sour Soup with Chicken (???)

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-bone-broth-soup-recipe>

Ingredients:

- coconut aminos
- apple cider vinegar
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- white vinegar
- hot sauce
- toasted sesame oil
- ground white pepper
- 11/16 ounce garlic minced, about 3 cloves
- 3 teaspoons grated ginger
- 5 ounces carrots julienned, about 2 large
- 5 1/2 ounces fresh shiitake sliced
- 14 ounces bamboo shoots canned, drain before using
- 3 tablespoons avocado oil or olive oil, divided
- 3 pinches coarse sea salt divided
- 32 ounces bone broth chicken, 4 cups
- 3 cups cooked chicken shredded and, or turkey, optional
- 2 tablespoons coconut aminos or to taste
- 2 tablespoons apple cider vinegar or white vinegar
- 1 1/2 tablespoons hot sauce I use Frank's original hot sauce
- 3 teaspoons tapioca starch or arrowroot starch
- 3 bulbs scallions chopped
- 2 teaspoons toasted sesame oil
- 1 dash ground white pepper