

# Imitation Shark Fin Soup ???

Yield: 6 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-chicken-vermicelli-recipe>

## Ingredients:

- 3 pieces mushroom dried, – soak in water for 1 hour or overnight, slice thinly
- 8 pieces black fungus dried, – soak in water for 15 mins, slice thinly
- 80 grams pork lean, / chicken fillet – sliced thinly
- 30 grams vermicelli bean, – soak in water, cut into 3-inch sections
- 1 slice ginger
- 1 egg – beaten with 2 tbsp water
- 2 cups low sodium chicken stock
- 3 cups water
- seasoning
- 1 tablespoon soy sauce
- 1 tablespoon oyster sauce
- 1/2 tablespoon dark soy sauce
- 1 teaspoon chicken powder
- 1 teaspoon sugar
- 1/2 teaspoon salt
- ground white pepper to taste
- sesame oil to taste
- 2 tablespoons water chestnut flour mixed with 3 tbsp water, or more if needed
- black vinegar
- white pepper

## Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 45 milligrams
4. Fat: 6 grams
5. Fiber: 1 grams
6. Protein: 7 grams
7. SaturatedFat: 1 grams

8. Sodium: 550 milligrams
  9. Sugar: 1 grams
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