

Creamy Chinese Style Imitation Crab Soup

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-egg-and-sweetcorn-soup-recipe>

Ingredients:

- 8 ounces imitation crab
- 4 egg
- 14 1/2 ounces chicken broth
- 3 cups water
- 15 ounces sweet corn whole kernel
- 10 ounces bamboo shoot
- 1/2 cup black fungus dried
- 2 tablespoons oyster sauce
- 1 teaspoon salt
- 1 teaspoon white pepper
- 3 tablespoons corn starch

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 255 milligrams
4. Fat: 8 grams
5. Fiber: 5 grams
6. Protein: 24 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 1130 milligrams
9. Sugar: 6 grams

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