

Chinese Restaurant-Style Hot and Sour Soup

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-vegetable-bean-curd-soup-recipe>

Ingredients:

- 14 1/2 ounces chicken broth
- 1/4 cup cooked shredded chicken
- 1/4 cup bean curd sliced
- 1/4 cup mushrooms sliced dried Wood Ears, rehydrated
- 1/8 cup bamboo shoots sliced
- 1 teaspoon salt
- 1 teaspoon sugar
- 1 teaspoon dark soy sauce
- 1 tablespoon black rice vinegar Chinese
- 1 tablespoon red wine vinegar
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon fish sauce
- 2 tablespoons water
- 1 tablespoon corn starch
- 1/4 teaspoon peppercorns ground roasted Schezuan
- 1/8 teaspoon black peppercorns ground
- 3 drops sesame oil
- 1/2 egg slightly beaten
- 2 tablespoons green onions minced, to garnish, optional

Nutrition:

1. Calories: 90 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 35 milligrams
4. Fat: 4.5 grams
5. Fiber: 1 grams
6. Protein: 8 grams

7. SaturatedFat: 1 grams
 8. Sodium: 1060 milligrams
 9. Sugar: 2 grams
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