

Pakistani-Style Chinese Chicken and Corn Soup

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/sweet-corn-soup-recipe-chinese-style>

Ingredients:

- 4 pieces bone-in chicken
- 1 potato peeled and cubed
- 1 green chili
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 2 1/2 cups water
- 1 tablespoon butter
- 1 small onion finely chopped
- 2 cups chicken broth additional, or stock
- 1/2 cup sweet corn roughly crushed
- 2 teaspoons soy sauce
- 1 teaspoon ginger crushed
- 4 garlic cloves crushed
- 1 egg lightly whisked
- 1 pinch white pepper
- lemon juice optional, for garnish
- 3 tablespoons sliced green onions or 2 tbsp chopped cilantro, optional, for garnish
- 2 teaspoons sesame oil optional

Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 60 milligrams
4. Fat: 8 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 2.5 grams

8. Sodium: 530 milligrams

9. Sugar: 2 grams

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