



Egg Drop Soup

4-6 servings

Prep time: 10 minutes

Cook time 4 minutes

6 cups chicken stock*

1/2 cup thinly sliced green onions

1/4 cup spinach leaves, shredded

4 button mushrooms, thinly sliced

1 tsp. soy sauce

Pinch of pepper

Pinch of salt

2 large eggs, lightly beaten*In a medium saucepan, bring the stock to a simmer. Add 1/4 cup of the green onions, spinach, mushrooms, soy sauce, and salt and pepper. Return to a bare simmer and cook for 3 minutes. Stirring with a fork or chopstick, gradually add the beaten eggs in a slow and steady stream. Cook until the eggs are set, stirring to create shreds or ribbons of the eggs, 1 minute.

Remove from heat. Ladle into bowls, garnish with the remaining sliced green onions, serve immediately.