



CHICKEN HOT & SOUR SOUP



Tangy hot and sour soup made with shiitake mushrooms, bamboo shoots, tofu, chicken stock, rice vinegar, ginger and **Chicken Wontons**, garnished with sliced scallions. Yield: 4 Servings

Ingredients:

16 Each	Chicken Wontons [#53629]		
1 Tbsp.	Vegetable Oil	1 Quart + ¼ Cup	Chicken Stock, Divided
½ Cup	Bamboo Shoots, Sliced	1 Cup	Soy Sauce
1 Tbsp.	Gochujang	2 Tbsp.	Rice Vinegar
1 Tbsp.	Ginger, Minced	2 Tbsp.	Cornstarch
1 Cup	Tofu, Diced	1 Each	Egg, Whisked
½ Cup	Shiitake Mushrooms, Sliced	Garnish	Scallions, Sliced

Directions:

1. Heat the vegetable oil in a medium saucepot on medium heat.
2. Add in the bamboo shoots, gochujang and ginger, then sauté for 2-3 minutes, or until fragrant.
3. Add in the tofu and shiitake mushrooms, then sauté for another minute.
4. Pour in the chicken stock, soy sauce and rice vinegar, then simmer for 8-10 minutes, or until slightly reduced.
5. Whisk together the cornstarch and remaining chicken stock, then pour it into the soup and bring it back to a simmer.
6. Add in the **Chicken Wontons** and prepare them according to package directions.
7. Drizzle the egg into the soup while stirring the soup in a circular motion to create egg ribbons to make the chicken hot & sour soup.
8. Pour an even amount of the chicken hot & sour soup into each serving bowl and garnish with scallions.

