

# Thai-style Chicken & Baby Corn Soup

## INGREDIENTS

250g chicken breast fillets,  
4 cups (1 litre) chicken stock  
1 ½ cups (375ml) coconut milk  
130g creamed corn  
6 spring onions, chopped  
1 red chilli, finely chopped  
150g whole baby corn

1 Tbsp oil  
1 Tbsp soy sauce  
2 Tbsp finely grated ginger  
2 stalks lemon grass, white part only,  
very finely slices thinly sliced  
1 red chilli, thinly sliced, to serve  
2 Tbsp finely chopped chives, to serve



## METHOD

Cut the baby corn in half or quarters lengthways, depending on their size. Set aside.

Heat the oil in a pan over medium heat and cook the lemon grass, ginger, spring onion and chilli for 1 minute, stirring continuously. Add the stock and coconut milk and bring to the boil - do not cover or the coconut milk will curdle.

Stir in the corn, chicken and creamed corn and simmer for 8 minutes or until the corn and chicken are just tender. Add the soy sauce, season well and serve garnished with the chives and chilli.

