



# Cream corn soup with chicken

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 chicken breast  
1 can creamed corn  
1 egg  
Green onions, chopped  
Hot sauce to taste

## Instructions

This is pretty easy to make but it tastes really good.

Boil chicken breast in pot, with enough water to just cover the chicken, until the chicken is cooked (about five minutes). (You don't want too much water or else the soup will be too runny). Remove the chicken breast, reserving the water. Add the creamed corn to the water (we'll call it chicken broth now), and bring boil.

While waiting, pull the chicken into small pieces, it looks much better pulled rather than cut. Be careful, the chicken will be hot!

Slowly pour a beaten egg into the creamed corn & chicken broth. Add the pulled chicken.

Serve with chopped green onions, and hot sauce to taste.

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