

Egg Drop Soup

Chinese · Soup · Easy · 15 min total · Serves 4

Silky comforting Chinese soup with delicate egg ribbons in clear seasoned broth.

Ingredients

- 4 cups chicken broth
- 3 large eggs (lightly beaten)
- 1 tbsp cornstarch (mixed with 2 tbsp water)
- 0.5 tsp ginger (grated)
- 0.5 tsp sesame oil
- 2 scallions (sliced)
- 0.25 tsp white pepper
- 0.25 tsp salt

Method

1. Simmer broth with ginger. Season.
2. Stir in cornstarch slurry until glossy.
3. Drizzle eggs while stirring for ribbons.
4. Remove from heat. Add sesame oil and scallions. Serve.

Generated by My Royal Chef AI - myroyalchef.com - 2026-10-01