



Total Time
40 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Yields
4

This Asian-inspired soup combines the robust flavour of Chicken Stock with the tang of fresh ginger, stir-fried fresh corn and green onion.

INGREDIENTS

	WEIGHT	MEASURE
Canola Oil	1 tsp	5 mL
Green Onions, finely sliced on bias	1 cup	125 mL
Ginger, freshly grated	1 tbsp	15 mL
Corn Niblets, freshly cut from cobs	2 cups	500 mL
Artisan by Stockpot® Chicken Stock	4 cups	1 L
Sugar	1 tsp	3 mL
White Pepper, ground		
Salt		
Ponzu	1 tbsp	15 mL
Green Onions, sliced thinly	1 tsp	5 mL
Sesame Oil	1 tsp	5 mL
Cilantro		

INSTRUCTIONS

1. Stir fry green onions and ginger in oil for 1 minute.
2. Add corn and fry for 1 minute.
3. Add stock and bring to a boil.
4. Season with sugar, pepper, salt and ponzu and simmer for 5 minutes.
5. Serve hot and garnish with green onions, cilantro and sesame oil.