

Springtime Egg Drop Soup with Radish

Ingredients	Instructions
<ul style="list-style-type: none"> • 8 cups chicken broth (or substitute for vegetable) • 4 eggs, lightly beaten • 8 radishes, sliced as thinly as possible • 4 green onions (or scallions), chopped • ½ lb sugar snap pea pods, chopped (about 20 pods) • 1 bunch asparagus (about 16-20 stalks), cooked • 1 cup arugula (or bok choy) • 4 tsp cornstarch dissolved in 4 tsp water (for thickening) • Salt, to taste • A few drops of sesame oil (optional for flavour) • Soy sauce (optional, for serving) 	<ol style="list-style-type: none"> 1. Heat Broth: Bring the broth to a gentle boil in a large pot over medium-high heat. Add cornstarch mixture and stir quickly and vigorously. Reduce heat to low and simmer. 2. Create Egg Ribbons: Slowly drizzle in the beaten eggs while stirring slowly and gently in a figure 8 pattern until ribbons form. 3. Add Greens & Radish: When eggs are set, stir in the radish, green onion, peas, asparagus, and arugula (or bok choy); simmer for no more than 2–3 minutes. Add a few drops of sesame oil if desired. Taste, add a little salt if needed. 4. Serve: Serve immediately while warm with some nice crusty bread and on the side soy sauce if desired. <p>*Note: The above recipe makes 4 servings, use ¼ of the ingredients if you desire to make only one bowl.</p>