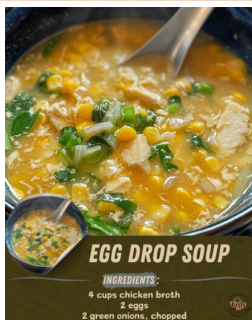


The Ultimate Comfort Food: Egg Drop Soup - Simple, Warm, and Soothing

When I need a quick, cozy meal that feels like a hug in a bowl, I always turn to



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 4 cups chicken broth
- 2 large eggs
- 1 tablespoon cornstarch
- 2 tablespoons water
- 1 teaspoon soy sauce
- 1/2 teaspoon sesame oil
- Salt and pepper to taste
- Chopped green onions, for garnish

DIRECTIONS

- 1. Heat the Broth:** In a medium saucepan, bring the chicken broth to a gentle boil over medium heat.
- 2. Mix the Cornstarch Slurry:** In a small bowl, combine cornstarch and water until smooth. This step helps give the soup a slightly thicker, silkier texture. Pour this mixture into the boiling broth and stir well.
- 3. Add Flavor:** Stir in the soy sauce and sesame oil, and season with salt and pepper to taste. At this point, the broth should already be rich and fragrant.
- 4. Beat the Eggs:** In a separate bowl, lightly beat the eggs until smooth.
- 5. Create the Egg Ribbons:** Reduce the heat to low and slowly drizzle the beaten eggs into the simmering broth while stirring gently in one direction. This creates beautiful, silky egg ribbons throughout the soup.
- 6. Garnish:** Remove from heat and sprinkle with chopped green onions for freshness and a little crunch.
- 7. Serve and Enjoy:** Ladle into bowls and enjoy the comforting warmth. This soup is best served immediately while the egg ribbons are soft and the flavors are fresh.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-comfort-food-egg-drop-soup-simple-warm-and-soothing/>