

I have never EVER been a fan of Chinese cuisine. However, recently one of my good friends wanted to go out to eat and guess what she chose. I went along knowing that there had to be something there, if not just steamed rice, that I could force down.

Curiosity overcame me and I was dared into trying the simple meal of chicken fried rice. This meal came with an appetizer of egg drop soup.

Soup and eggs have never seemed to go well together in my mind, however, I believe that everything and everyone deserves a chance. I am truly a firm believer that as you age so do your taste buds because I LOVED it and can't believe what I have been missing out on all these years.

Of course, I can't leave well enough alone so here is another little rendition on the classic egg drop soup! A great addition to your recipe box with winter quickly approaching.

Egg Drop Soup with □

Chicken and Noodles

4 cups low sodium chicken broth

3 Tbsp. soy sauce

3 garlic cloves, smashed

1 teaspoon ginger

4 ounces rice noodles broken into 3-inch pieces

2 Tbsp. cornstarch

2 eggs lightly beaten

1-1/2 cups cooked, shredded chicken

1-1/2 cups water

Bring the broth, water, soy sauce, garlic and ginger to a boil over medium heat in a medium saucepan. Reduce heat to medium and cook broth mixture for 10 minutes.

Remove garlic cloves with a slotted spoon and add noodles to pot. Cook for 4 minutes or until tender. Add chicken and heat through.

Meanwhile, stir together the cornstarch and 2 Tbsp. water in a small bowl. Whisk into broth and cook for 1 minute or until thickened. Drizzle eggs into the hot broth stirring constantly. Serve

hot.