**Egg Drop Soup**

Servings: 2

Prep Time: 5 Minutes

Cook Time: 15 Minutes

Total Time: 30 Minutes

**Equipment Needed:**

Measuring Utensils, Pot, Fork (OR) Whisk, Ladle

**Ingredients:**

**Base:**

* 1 cup vegetable broth
* ¼ teaspoon sesame oil
* ¼ teaspoon turmeric
* ⅛ teaspoon white pepper

**Slurry:**

* 1 ½ tablespoons cornstarch
* 1 cup vegetable broth

**Other:**

* 1 scrambled egg
* Liquid aminos, to taste
* Green onions and/or wontons for topping

**Directions:**

1. In a pot, bring the base ingredients (broth, sesame oil, turmeric, and white pepper) to a boil.
2. In a separate bowl, whisk together the cornstarch and 1½ cup of vegetable broth to create a slurry.
3. Once the base reaches a boil, slowly pour in the slurry, stirring continuously. Let the mixture return to a boil.
4. Reduce heat slightly, then drizzle in the scrambled egg while stirring in a circular motion with a fork or whisk to create egg ribbons.
5. Once the soup thickens to your desired consistency, remove from heat and stir in liquid aminos to taste.
6. Garnish with green onions and/or wontons. Serve immediately and enjoy!