



# Vermicelli and Sweet Corn Soup

## Ingredients

- 1 litre Australia's Own Organic **Chicken Style Stock**
- 1 x tbsp olive oil
- 1 x clove garlic, crushed
- 1 x tsp grated fresh ginger
- 1 x 425gm can creamed corn
- 2 x teaspoons of egg replacer (or 2 eggs, lightly beaten) (optional)
- 2 x cobs of fresh corn, kernels removed
- 100gm vermicelli threads, soaked in boiling water and drained
- 4 – 6 squares grilled tofu, finely sliced
- 2 x spring onions, finely sliced

## Method

1. Heat the olive oil in a deep saucepan and gently sauté the garlic and ginger till fragrant.
2. Carefully add the stock and creamed corn; bring to the boil and stir through egg mixture to create a noodle.
3. Add the fresh corn kernels and allow to simmer for 3 minutes.
4. When ready to serve the soup add the vermicelli noodles, tofu and garnish with spring onions.

**Serves 4**



This recipe uses Australia's Own Organic **Chicken Style Stock**.

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