Chicken and corn soup

Ingredients

1 tablespoon vegetable oil  
500g chicken thigh fillets, trimmed, thinly sliced  
4 green onions, thinly sliced  
2 garlic cloves, crushed  
4cm piece ginger, peeled, finely grated  
4 cups chicken stock  
1/3 cup Shao Hsing Chinese cooking wine  
2 teaspoons sesame oil  
4 corn cobs, kernels removed  
1/2 cup coriander leaves

Method

1. Step 1

Heat oil in a large saucepan over medium heat. Add chicken, onions, garlic and ginger. Cook, stirring often, for 5 minutes or until light golden.

2. Step 2

Add stock, cooking wine, sesame oil and 3 cups cold water. Bring to the boil. Reduce heat to medium-low. Simmer, uncovered, for 5 minutes. Add corn. Simmer, uncovered, for a further 5 minutes or until corn is tender. Top with coriander and serve.