

# The Easiest Tomato Egg Drop Soup Recipe



Preparation time:	15 mins
Serves:	2 people
User Rating:	★★★★☆

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When time isn't on your side, this Tomato Egg Drop Soup will be there to warm your soul. A vibrant blend of tangy tomatoes, silky eggs, and other aromatic ingredients come together in the easiest, most flavourful bowl of soup you'll ever make. Perfect served piping hot on cold winter nights, or even warm on hotter summer days. This simple, flavourful soup is your go-to on any day of the week.



## Ingredients

- 1 can diced tomatoes
- 2 cups chicken or vegetable stock
- 1 tbsp shaoxing or soy sauce
- Good pinch white pepper
- Salt, to taste
- 2 eggs, beaten
- 1 tsp cornflour, dissolved in a little water
- Sliced spring onion, to garnish
- Sesame oil, to garnish

## Method

1. In a medium pot over medium-high heat place tomatoes, stock, soy, pepper and salt. Bring to a boil.
2. Once boiling, turn the heat down to low and drizzle in the two beaten eggs in a circular motion to create a thin ribbon of egg. Allow the egg to set for a moment then stir through cornstarch slurry.
3. Stir through spring onion and a drizzle of sesame oil. Serve hot with extra sesame oil and spring onion to garnish.