

**CLEAR CHICKEN AND VEGETABLE SOUP****Ingredients :**

<input type="checkbox"/> Chicken Stock	5-6 Cups
<input type="checkbox"/> Carrot – sliced	1 medium
<input type="checkbox"/> Onion – sliced	1 large
<input type="checkbox"/> Capsicum – sliced	1 medium
<input type="checkbox"/> Cabbage – sliced	1 Cup
<input type="checkbox"/> Mushrooms – sliced	1 Cup
<input type="checkbox"/> Corn Flour	2 Tablespoons
<input type="checkbox"/> Salt	As per taste
<input type="checkbox"/> White Pepper	As per taste

**Method :**

- Prepare Chicken Stock and let it simmer. (recipe available on our website: <http://rarerecipes.net>)
- Diagonally cut all the Vegetables.
- *Optional*: cut boiled Chicken pieces.
- Add mushrooms slices into the Chicken Stock.
- *Optional*: add the Chicken pieces into the Chicken Stock.
- Add all the Vegetables into the Chicken Stock.
- Add Salt and White Pepper.
- Boil for 10 minutes.
- Add Corn Flour.
- Stir till thick.
- Transfer to Soup Bowls.
- Serve Hot.
- Enjoy!