

be good to
yourself

BETTER FOR YOU



Asian Style Corn Soup with Pork



Recipe courtesy of Birds Eye www.birdseye.com.au

be good to
yourself

BETTER FOR YOU



Asian Style Corn Soup with Pork



PREPARE
5 mins



COOK
8 mins



SERVES
4

INGREDIENTS

- 1 cup frozen **Birds Eye Chopped Onions**
- 1 tsp finely grated ginger
- 1 litre salt reduced chicken stock
- 400g **Birds Eye Field Fresh Corn Kernels**
- 400g pork fillet, thinly shaved
- 1 tbsp salt reduced soy sauce
- 4 slices sourdough bread
- Olive oil spray



INSTRUCTIONS

STEP 1

Lightly spray a large saucepan with oil, add frozen **Birds Eye Chopped Onions** and ginger and cook for 2-3 minutes. Add stock and frozen **Birds Eye Corn Kernels**, bring to the boil, reduce heat and simmer for 5 minutes.

STEP 2

Add shaved pork in batches and cook until pork changes colour. Stir in soy sauce and serve with sourdough bread.

TIP Semi-freeze pork fillet and use a sharp knife to assist with shaving.



Recipe courtesy of Birds Eye www.birdseye.com.au



PREPARE. ENJOY. SHARE. #BGTY  

begoodtoyourself.com.au for more information and recipe ideas