Soups / China

Clear soup with turkey breast and bean sprouts · China

A clear broth with turkey breast, bean sprouts and a China-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 500 g turkey breast
- ☐ 1300 ml low-salt vegetable stock
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 600 g bean sprouts
- ☐ 25 ml soy sauce
- ☐ 15 ml rice vinegar

Let's make it.

01 Clean the bean sprouts and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the bean sprouts and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Cook the turkey breast in a separate frying pan until the centre reaches at least 74°C.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the soy sauce, finely grated fresh ginger, rice vinegar and taste before serving.

AI-developed, not kitchen-tested.

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