

Chili Crisp Chicken and Corn Soup

By Hisham Ali Hassan | September 2, 2025

MAKES

4 servings

COOK TIME

40 minutes

James Ooi—founder of Little Bao Boy, an Asian street food business based in Leeds, England—inspired us with his go-to soup for a quick weeknight dinner. Chicken breast, soy sauce, and canned corn. We were intrigued. Based on his description, we developed this recipe. It requires only a half dozen ingredients and no knife work except the slicing of scallions for garnish. Be sure to use cream-style corn, as Ooi does; it is sweetened and thickened with starch, which are important for the flavor and consistency of the soup. A drizzle of chili crisp adds color and spiciness, but toasted sesame oil is a good alternative.

TIP

Don't use boneless, skinless chicken breast, as it will yield a bland, watery soup. The recipe does not call for broth or stock. The bones and skin from a split breast supply flavor and richness to the base.

INGREDIENTS

- 1** large bone-in, skin-on chicken breast (about 1 pound)
- 1** tablespoon soy sauce, plus more to serve
- Kosher salt and ground black pepper
- 2** 14³/₄-ounce cans cream-style corn (see headnote)
- 3** tablespoons cornstarch
- 3** scallions, thinly sliced scallions
- Chili crisp, to serve

INSTRUCTIONS

Step 1

In a large saucepan, combine 6 cups water, the chicken, soy sauce, 1/4 teaspoon salt and 1/2 teaspoon pepper. Bring to a simmer over medium-high, then reduce to medium and simmer, uncovered, until the thickest part of the breast reaches 165°F, 20 to 25 minutes. Transfer the chicken to a large plate; set aside to cool. Meanwhile, stir both cans of corn into the broth, then remove the pan from the heat.

Step 2

Measure $\frac{1}{4}$ cup of the soup base into a small bowl; whisk in the cornstarch. Using 2 forks or your hands, shred the chicken into bite-size pieces; discard the skin and bones. Return the chicken and any accumulated juices to the saucepan. Whisk the cornstarch mixture to recombine, then stir it into the soup. Bring to a simmer over medium, stirring constantly, and cook until thickened, about 2 minutes. Off heat, taste and season with salt and pepper.

Step 3

Serve the soup sprinkled with the scallions and drizzled with chili crisp. Offer additional soy sauce on the side.

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