

## Chicken Corn Soup with Rivels



4 cups fresh or frozen corn  
2½ cups diced, cooked chicken  
46 oz. can chicken broth  
2 cups water  
Pinch saffron  
1/8 tsp. salt  
Pepper to taste  
1 cup flour  
1 raw egg  
3 chopped, hard-boiled eggs

Combine chicken, corn, broth, water, and seasonings in a kettle. Heat to boiling. Reduce heat and cook three to four minutes until corn is tender. Meanwhile, combine flour and raw egg to make rivels. Mix by hand until consistency of pie dough crumbs. Add extra flour if dough is too sticky. Slowly add rivels to boiling soup by crumbling into soup with hands while stirring constantly. Cook about five minutes and stir in hard-boiled eggs .

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