

# Bean Sprout Soup

## Ingredients

- 4 1/2 cups/36 ounces water
- 1 large garlic clove, sliced thinly or minced
- 1 green onion, chopped
- 1 can bean sprouts, drained
- 1-3 teaspoons soy sauce or salt

## Directions

1. Pour water into a pot and boil over medium heat.
2. Add bean sprouts and boil for about 3-4 minutes, uncovered.
3. Add soy sauce or salt to taste, then garlic and green onion. Boil for another 1 minute. Remove from heat and serve.



*Makes 2-4 servings*