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by Kath Laureano

Egg Noodle Soup



Ingredients

2 packs (150g) fresh egg noodles
Half cup cooked chicken gizzard, thinly sliced (blanched in boiling water for 4 cups chicken stock 2 minutes)
¼ head cabbage, thinly sliced
¼ cup crushed garlic 2 pcs egg, beaten
¼ cup finely chopped onion
6 pcs. squid or fish balls, sliced
1 big carrot, thinly sliced
10 pcs snowpeas, diagonally sliced
Half kilo peeled shrimp
1 pc celery stalk, thinly sliced
Half cup oyster sauce
2 tbsp spring onion
4 tbsp cooking oil
Lemon wedges

Preparation

1. Saute' garlic and onions.
2. Add in the fish balls, gizzard and shrimps. Cook for 2 minutes.
3. Add oyster sauce and the chicken stock. Bring to boil. Reduce heat and simmer for 5 mins.
4. Add in the carrots and the cobbage until tender. Add in the snowpeas and lomi noodles. Lower the heat when it starts to boil.
5. Stir slowly the beaten eggs for 4 minutes.
6. Remove from heat. Serve with lemon wedges and sprinkle the spring onion on top.

Cooks Note