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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 cabbage 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
