

Sesame Oil Vermicelli with Fried Egg

麻油煎蛋麵線

NOURISHES NEW MOTHER'S BODY AND SOUL

ingredients 材料

- 2 bundles flour vermicelli (mee sua)
- 5 slices old ginger (skin on)
- 1 tbsp sesame oil
- 2 eggs
- 1 bowl stock
- dash of light soy sauce
- 2扎 麵線
- 5片 老姜 (連皮)
- 1大匙 麻油
- 2顆 雞蛋
- 1碗 高湯
- 適量 醬油

instructions 做法

- Scald flour vermicelli in hot water until cooked, remove and place in a bowl. Cut ginger into shreds.
- Heat sesame oil in a pan and fry ginger until fragrant. Turn down the heat, crack eggs into the pan and make sunny side up eggs. Remove and place eggs on the vermicelli.
- Boil stock and season with light soy sauce, pour stock over vermicelli and eggs. Serve hot.
- 燒熱水，放入麵線燙熟，撈起放入碗中。姜切絲備用。
- 燒熱鍋，倒入麻油燒熱，放入姜絲爆香，改小火，打入雞蛋煎至蛋黃呈金黃色，取出放在麵線上。
- 高湯倒入鍋中加熱，加醬油調味，倒在雞蛋和麵線上即可。