

# DINNERLY



## Egg Drop Noodle Soup with Snow Peas



20-30 minutes



2 Servings

Enjoy heartwarming Chinese flavours in a few simple steps. Simmer stock with ginger and garlic, cook a handful of noodles, carrots and snow peas, then whisk beaten eggs into the warm and bubbling stock to cook. Hello, egg drop noodle soup.

## WHAT WE SEND

- 1 packet ramen noodles <sup>1</sup>
- ginger
- 60ml kecap manis <sup>1,6,17</sup>
- 150g snow peas
- 2 carrots
- 2 vegetable stock cubes

## WHAT YOU NEED

- boiling water
- eggs <sup>3</sup>
- garlic clove
- soy sauce <sup>6</sup>
- vegetable oil

## TOOLS

- large saucepan
- medium saucepan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6), Sulphites (17).  
May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 710kcal, Fat 15.5g, Carbs 110.0g,  
Proteins 26.7g



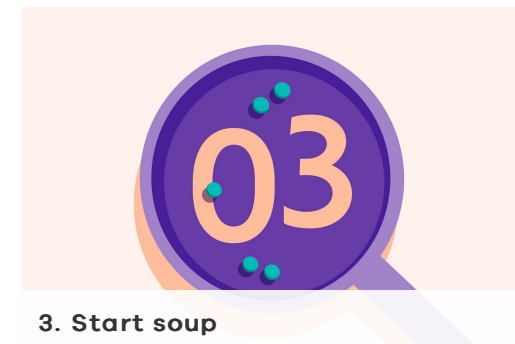
### 1. Prep stock

Peel and finely grate the **ginger**. Crush or finely chop **1 garlic clove**. Crumble the **stock cubes** into a heatproof jug, add **1L (4 cups) boiling water** and stir to combine. Bring a medium saucepan of water to the boil for the noodles.



### 2. Prep vegetables

Peel the **carrot**, then shred using a julienne peeler or grate. Trim the ends from the **snow peas**, removing the string from one side. Stack several snow peas on top of each other, then thinly slice lengthwise.



### 3. Start soup

Heat **1 tbs vegetable oil** in a medium saucepan over medium heat. Cook the **ginger** and **garlic**, stirring, for 1 min or until fragrant. Add the **stock** and bring to the boil, then cook for 2-3 mins to infuse the flavour. Add the **carrot** and cook for 2 mins. Add the **snow peas** and cook for a further 1-2 mins until the vegetables are tender.



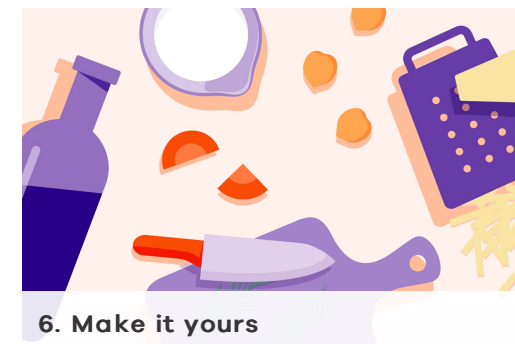
### 4. Cook noodles

Meanwhile, cook **2 bundles of the noodles** (the remaining noodles won't be used in this dish) in the pan of boiling water for 4 mins. Drain.







### 5. Serve up

Add **1 tbs kecap manis** (the remaining kecap manis won't be used in this dish) and **2 tsp soy sauce** to the soup and stir to combine. Reduce the heat to medium. Lightly beat **2 eggs** and drizzle into the simmering soup, stirring gently until just set. Divide the **noodles** and **egg drop soup** among bowls to serve.



### 6. Make it yours

Chilli lovers, go wild and scatter over chopped bird's eyes to serve. Toasted sesame seeds also work a treat.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)     #dinnerly

 Packed in Australia  
from at least 55%  
Australian ingredients