

Pssss! The water rushed into the steel pot. I pushed down on the silver handle of my faucet and carried the pot to the stove, stained with oil which gave it a brownish tint. I pushed and pulled the pot's handle to align with the burner: Click. My hand squeezed the button that releases the gas, and a roaring flame came to life.

The fire was a mix of blue and red flames slowly dying down, surrounding the bottom of the pot. I slide the corresponding silver colored lid on top of the steaming water. With a rip, I opened an orange and red packet of instant noodles. The reflective inside of the bag shined the ceiling light straight in my face. The little creases on the bag shined even smaller lights on me. Even while being blinded, I separated the hard, compact noodles from the powders and sauce. Tiss. I heard the water overflowing and dripping onto the fire. I panicked and opened the lid. Steam came bursting out into the vents of the stove.

Relieved, I watched the water slowly boubled down. I placed the noodles in and stirred occasionally to prevent them from sticking. A few minutes passed by, I poured the water out down the drain. My face had a thin coating from the steam rising up. I poured milk into the pot which swished around the noodles. Taking a few slices of cheese, I slapped them on the milky noodles. The cheese melted, white and yellow goo began to drip between the noodles. I began to stir the noodles with a pair of chopsticks. The handle part of the chopsticks were plastic while the ends were metallic. The milk had now evaporated into the noodles, The cheese creamed between the milky noodles. Crack! A bit of egg white dripped from the crack of the egg. I swiftly split the egg by pushing inward with my thumbs. With my fingers now coated with egg white, I swiftly threw the shattered egg into the small compost bin. Washing my hands, I felt the pool water flow

through my fingers. The soap lathered into a foaming paste. I rinsed my hands one last time, refocusing on my noodles. I lifted the lid and saw the egg white with a barley cooked yolk. I slid the noodles into the bowl with a flop. I took a bite. The creamy saltiness burst in my mouth. The meaty flavors stuck to the back of my throat. The cheese added extra texture to the already creamy noodles.

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