**Chinese Steamed Eggs**

Prep time: 5 min Cook time: 15 min

**Ingredients:**

* 2 eggs
* 1 cup warm water
* 1 stalk green onion chopped
* ¼ tsp salt (low sodium)
* ¼ tsp chicken stock powder
* ½ tsp olive oil
* Pinch of white pepper

**Instructions:**

1. Fill a steamer with water and place a heatproof bowl inside. The water should reach about one-third or halfway up the bowl.
2. Remove the bowl, cover the steamer with a lid, and bring the water to a boil.
3. In a mixing bowl, crack the eggs and add salt, chicken stock powder, and olive oil. Beat gently with a fork until combined.
4. Gradually add warm water while stirring to keep the mixture smooth and airy.
5. Once the steamer’s water is boiling, carefully place the heatproof bowl inside.
6. Pour the egg mixture through a fine sieve into the bowl (optional but helps achieve a silky texture).
7. Cover the steamer and steam for 8–10 minutes over medium heat, or until the eggs are set with a smooth, gelatin-like consistency.
8. Remove the lid and garnish with chopped green onions and a pinch of white pepper.
9. Take the steamed eggs out of the steamer and serve hot.