

# Egg Tomato Noodles

## 1 Ingredients

- Greens (spinich, lettuce)
- 1 green onion leaf
- 1 slice of ginger
- 1 Tomato
- Canola oil
- Noodles
- *Optional:* 1 egg
- *Optional:* *Sauce:* Better Than Bouillon

## 2 Equipment

- Pan
- Knife and cutting board
- Spatula (wood or rubber)
- 1 bowl for finished noodles
- *Optional:* Oil splash-blocker

## 3 Procedure

**Step 1.** Soak greens. Dice one small leaf of green onion. Cut one slice of ginger

**Step 2.** Heat pan with high fire. Add oil

**Step 3.** When oil is hot (steamy), add green onion, ginger, and use optional oil-blocker

**Step 4.** Wait 10-20 seconds, turn fire to low, pour in cup of water, use optional oil-blocker

**Step 5.** Add a big bowl of water (use bowl intended to eat noodles, fill considerably)

**Step 6.** Turn fire to high. Before water boils, cut tomatoes half-half-half-threes and add in. Add in 5 meatballs. Optionally add in egg. Add lid.

**Step 7.** Clean greens. Cut greens to around 15cm long.

**Step 8.** If noodles are thin, add in greens, then noodles, else reverse order.

**NOTE:** If thin noodles, two minutes should be good until everything is ready

**Step 9.** Taste soup. If dull, add salt. Optionally add *Sauce:* Better Than Bouillon

**Step 10.** Fire off, serve, clean pan once cooled down slightly