

Egg Tomato Noodles

1 Ingredients

- 2 Eggs
- 1 Tomato
- 1 green onion leaf
- 1 slice of ginger
- Canola oil
- Noodles
- *Sauce:* Better Than Bouillon
- *Sauce:* Viet Huong

2 Equipment

- Pan
- Pot
- Knife and cutting board
- Spatula (wood or rubber)
- 1 bowl to stir eggs + fork or chopsticks
- 1 bowl for finished noodles
- *Optional:* Oil splash-blocker

3 Procedure

Step 1. fill pot with 3cm of water. Put lid on. Turn fire to max

Step 2. prepare 1 tomato into chunks. Split half, then half, then half, then into three. Crack 2 eggs into bowl and stir. Prepare 1 green onion. Cut off head. Cut in half (- -). Cut into disks. Prepare 1 slice of ginger, radius 1cm

Step 3. put pan with largest fire. Add oil into pan
NOTE: add enough oil so it just covers pan, not too much because non-stick, but not a few drops either

NOTE: wait for the pan to heat up a bit, but don't wait for it to become too hot because non-stick pan

Step 4. when oil is hot, add in eggs

NOTE: oil is hot when it is steamy

NOTE: let egg cook for 5 seconds before scrambling again. Do not continuously scramble

Step 5. put eggs back into egg bowl when solid

Step 6. add oil into pan again, slightly less than before

Step 7. when oil is hot, add green onions + ginger. Wait 3 seconds. Turn fire to low

Step 8. add in tomato. Scoop tomato with knife side, don't dump entire cuttingboard's worth at once. May use splash-blocker

Step 9. turn fire to max. Wait 30-60 seconds until sizzling sound. Mix. Repeat until tomatoes are fuzzy.

Step 10. add eggs. Make sure to cut into smaller chunks. Mix for 1 minute, max fire.

Step 11. add salt ($\frac{1}{4}$ of 1cm³) and soy-sauce (small stream half-centimeter in diameter for 2 seconds). Mix.

Step 12. add water until most of the food is covered. Mix. Add lid. Wait until water boils, then turn fire to small, make sure to keep boil. Keep this going for around 10 minutes.

Step 13. pot should be boiling. Add noodles.

NOTE: amount of noodles: OK sign with index nail on first joint of my thumb

NOTE: to add noodles, put vertically in middle of pot, then make *

NOTE: make sure noodles don't stick to each other OR stick to the bottom. Make sure to stir the noodles once every 2 minutes

NOTE: do not add lid else may overpour

NOTE: now is the time to double-check on pan and make sure water is boiling

Step 14. when noodles are $\frac{1}{6}$ translucent on both sides (or $\frac{1}{3}$ of strand) turn fire off

Step 15. taste soup in pan. Add salt if necessary. Add sauces: one small spoonful of Better Than Bouillon, 1/3 soy-sauce amount of Viet Huong.

Step 16. move noodles to saucepan. Turn fire off. Mix.

NOTE: Don't want water on the noodles. Make sure to let them drip first

Step 17. move noodles into bowl.

Step 18. immediately wash pot and pan while they are hot. Also wash other equipment used

NOTE: Dry pot and pan