



Noodle soup with soft-boiled eggs

Recipe by Kate Caire



Serves 4



Prep: 15 minutes

Cook: 15 minutes

INGREDIENTS

- 4 medium eggs
- 400g egg noodles
- 2 tbsp vegetable oil
- 2 large garlic cloves, crushed
- 1 tbsp minced ginger
- 400ml chicken or vegetable stock
- 2 x 400g cans coconut milk
- 3 tbsp light soy sauce
- 1 tbsp sugar (brown or caster)
- 150g snow or snap peas
- 3 cut spring onions
- small handful of coriander leaves

DIRECTIONS

1. Bring a small saucepan of water to the boil and carefully lower in the eggs using a spoon. Set a timer for 7 minutes if you like your eggs a little runny in the middle or 8 minutes for a set yolk. Have a bowl of cold water nearby. When the timer beeps, scoop the eggs from the hot water using your spoon and plunge them into the cold water. Set aside to cool.
2. Half-fill a medium saucepan and bring water to the boil over a high heat. Reduce the heat, then lower in the noodles and cook for 5 minutes, or until just cooked – test one noodle to see if it's done. Drain the noodles and drizzle over 1 tbsp oil while they're in the colander. Toss the oil through the noodles to prevent them from sticking together.
3. Add remaining 1 tbsp oil into the now-empty noodle saucepan, and turn the heat to medium. Add the garlic and ginger, stirring for 1 minute until sizzling and fragrant. Add the stock, coconut milk, soy sauce and sugar to the pan. Bring to a gentle simmer and bubble, for 2 minutes. Then add snow peas and cook for a further 1 minute.
4. Carefully peel the eggs, then cut them in half. Divide the noodles between four shallow bowls and ladle soup mix over. Serve 2 halves of egg on top of each serving of noodles, before scattering with the spring onions and coriander – if you like spice, drizzle with a chilli oil.



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