

Egg Flower Soup

Nice around Chinese New Year.

Ingredients:

- 2 packages of Top Ramen
- Few leaves of veggies
- Soy sauce
- Oil
- 4 cups water
- 3 eggs

What to do:

1. Wash and cut up veggies
2. While cutting, heat oil and fry pan @ 300 degrees Fahrenheit
3. Add veggies and soy sauce to stir.
4. Keep stirring and raise temperature to 400 degrees Fahrenheit
5. When greens are soft, add water.
6. Wash eggs.
7. Break 3 eggs into 3 bowls and beat well with forks.
8. Break noodles into another bowl.
9. When water begins to bubble, add flavor packet and noodles.
10. When water bubbles again, add eggs and noodles and keep stirring.
11. While waiting for the eggs to cook, clean up the table and get bowls.