

Rice Noodles with Egg Drop Gravy

30 minutes

Recipe by Hetty McKinnon



Ingredients

12 oz thick rice noodles	4 baby bok choy, trimmed and sliced lengthwise into 4 pieces
3 tbsp soy sauce	2 eggs, beaten
2 veg bouillon cubes	1 1" piece ginger, finely chopped
1 tbsp sugar & 1 tbsp cornstarch	Handful of cilantro leaves
2 cloves garlic, finely chopped	3 tbsp neutral oil
1 carrot peeled and thinly sliced diagonally	



Instructions

1. Bring a large pot of salted water to the boil. Add noodles and cook according to package instructions, stirring often, until al dente. Drain and rinse under cold water until the noodles are completely cool, shaking off as much water as you can..
2. Heat a large, well-seasoned cast-iron skillet (a nonstick pan will work, too, but you won't necessarily get the same smoky flavor) on medium-high until it is very hot, then add the noodles, 2 tablespoons of oil, 2 tablespoons of soy sauce, and, toss to coat the noodles using tongs or chopsticks. Fry for 3 to 4 minutes, mostly undisturbed, but tossing every minute or so until there is a nice char on some of the noodles. (If your pan is not well-seasoned, the noodles may stick, so toss the noodles after every minute to prevent sticking.) Remove noodles from the pan and set aside. Wipe out the pan.
3. Add 2 cups of hot water to the veg bouillon cubes and allow to dissolve. Place the vegetable stock, sugar and cornstarch in a small bowl, and stir to combine. Set aside.
4. To the same skillet, add the remaining 1 tablespoon neutral oil along with the garlic and ginger, and stir for 30 seconds until fragrant. Add the carrot, stir-fry for 1 minute just to soften slightly, then add the baby bok choy, and the remaining 1 tablespoon soy sauce, and toss. Stir the cornstarch and vegetable stock mixture, then pour it into the skillet, and stir until it comes to a boil and thickens, 1 to 3 minutes.
5. Very slowly trickle the beaten eggs into the gravy in a circular motion (no need to stir). Cook the eggs until set, 30 to 60 seconds from when you start pouring. Remove from the heat. Taste and season with salt and pepper, if needed.
6. To serve, place the noodles in serving bowls, and spoon a generous amount of gravy and vegetables over the noodles. Top with cilantro leaves.