

Beijing Style Egg & Tomato Soup

Makes about four servings

Ingredients

- 8 ounces Egg Noodles
- 4 tomatoes
- 6 cups stock or water (chicken is the traditional choice, but you try using veggie stock or vegan dashi)
- 4 teaspoons sesame oil, divided
- 2 teaspoons cooking oil, any kind
- 2 or 3 cloves of garlic, minced
- 1 teaspoon fresh grated ginger
- 1/2 teaspoon crushed red pepper
- 4 eggs
- 2 cups baby spinach
- 1 bunch scallions, sliced or shredded
- salt and pepper, to taste

Directions

1. Start by preheating the oven to 400 degrees. Meanwhile, put a large pot of salted water on to boil.
2. Cut the tomatoes in half, and remove the seeds. Cut each half into four pieces, then toss with 2 teaspoons of sesame oil and a pinch of salt and pepper. Spread the tomatoes over a lined baking sheet, and roast for twenty minutes.
3. When the water comes to a boil, cook the egg noodles according to package directions. Drain, and immediately rinse with cold water to stop cooking.
4. In a soup pot, heat the remaining sesame oil and cooking oil. Add the garlic, and fry for about 2 minutes. Add the crushed red pepper and ginger, and cook for another thirty seconds. Add the stock or water. Bring the pot to a boil, then reduce to a simmer. Taste, and add salt if needed. (If you are using unsalted stock or water, you will definitely need salt.)
5. Scramble the eggs, adding a pinch of salt and pepper for flavor. Slowly drizzle the scrambled eggs into the simmering stock. Stir gently, then add the spinach, and stir again.
6. Add the tomatoes and noodles, then serve right away. Top with scallions (and a plop of Sriracha if you'd like to kick up the spice factor.)

MARY MAKES DINNER



This recipe caame from **Mary Makes Dinner**

<http://MaryMakesDinner.Typepad.com>

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Questions, comments?

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