Mee Foon soup (bee hoon)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 fried eggs
- 2L chicken stock
- 175gms mee foon
- 200gms choy sum
- 1 loofah
- 200gms chicken breasts
- 5 dry scallops
- 2 dry mushrooms
- 1Tbsp tianjin preserved vegetables
- 1Tsp cornstarch
- 1/2Tsp fish sauce
- 1Tbsp oil
- Salt

Instructions

1. Wash the dry scallops and soak till soft, then shred with your fingers and set aside. Retain the water.
2. Soak mushrooms in hot water until soft and slice thinly.
3. Remove skin of the loofah and cut into slice.
4. Cut choysum into bite size pieces.
5. Soak meefoon in warm water, drain when soft.
6. Slice chicken and mix with fish sauce and cornstarch.
7. Heat oil in wok and stir fry loofah for 1 min. Dish up.
8. In a pot put the chicken stock, shredded scallop, mushrooms and scallop water to boil. Reduce heat when boiled, let it simmer for 10 mins. Add in meefoon, fried eggs and loofah, let it cook till the loofah is almost tender.

9. Turn up heat, add in the chicken, choysum, preserved veggies and salt. When the chicken is cooked, turn off the heat. Time to eat and appreciate!! Bon apetit!!