



## Mee hoon soup

NIBBLEDISH CONTRIBUTOR

### Ingredients

1 bowl of ready soaked vermicelli or mee hoon noodle  
1 stalk of center part of celery with the leaves-cut 1/2 inch thick  
1/2 carrot-sliced  
1/4 sweet cabbage-cut  
few florets of broccoli  
1 tsp fried garlic  
1 sachet chicken granules  
pepper to taste  
water  
few drop of fish sauce  
1 tsp oyster sauce  
1 egg  
1 tbsp chopped chives

### Instructions

1. Beat the egg with chives and pinch of salt. heat oil and make it into an omelette. set aside.
2. In a pot, add half filled water and drop in the carrots, celery and chicken granules, leave it to boil for few mins till vegetables are soft. Add broccoli and cabbage , then the noodle. season well. cover the pot and off the heat, leave for 1 min or 2 then dish to serve.
3. Place the omelette in a bowl and pour noodle soup over it. serve with cut chillies and lime and bit of soy sauce.