



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.