

Egg Drop Soup Recipe

Ingredients:

- 1 handful of pasta
- 1 can of corn
- 500 grams of green beans
- 6 carrots
- 1 egg
- 1 bottle of soy sauce
- 1 bag of fried Chinese noodles

Directions:

1. First, heat a pot of water until it boils.
2. Next, add the pasta and cook until it's almost soft.
3. Then drain most of the water, but leave some for a nice broth.
4. After that, chop the beans
5. Next, slice the carrots
6. Then mix the chopped beans, sliced carrots, and corn in a bowl.
7. Add the mixed vegetables to the pot.
8. Let the water heat up again. Then add the egg and stir.
9. Allow the water to boil for ten minutes.
10. Then remove pot from the heat.
11. Finally, serve with Chinese noodles, and add soy sauce to taste.

Questions

1. How much pasta do you need?

2. How much corn do you need?

3. How many carrots do you need?

4. How long do you heat the water in step 1?

5. When do you add the pasta?

6. How long do you cook the pasta?

7. How much water do you drain?

8. When do you add the egg?

9. How long do you boil the water after you add the egg?