## RecipesCh@\_se

## **Chinese Tomato and Egg Noodle Soup** (?????)

Yield: 2 min Total Time: 30 min

Recipe from: https://www.recipeschoose.com/recipes/aldi-chinese-vegetarian-noodle-soup-recipe

## **Ingredients:**

- 4 cups noodles dried, see Naggy Note
- 1 tablespoon oil
- ginger Thumb of, peeled, sliced and bashed
- 1 spring onion white and green part separated, both parts finely chopped
- 1 clove garlic peeled and minced
- 2 tomatoes large, cut into 1-inch pieces
- 1/2 carrot optional
- 3 1/8 cups vegetable stock if non-vegetarian, try using bone stock!
- 1 tablespoon light soy sauce
- 2 eggs
- salt to taste
- 2 handfuls lettuce tear into small pieces, optional
- sesame oil optional

## Nutrition:

- 1. Calories: 580 calories
- 2. Carbohydrate: 68 grams
- 3. Cholesterol: 275 milligrams
- 4. Fat: 25 grams
- 5. Fiber: 5 grams
- 6. Protein: 20 grams
- 7. SaturatedFat: 4 grams
- 8. Sodium: 2440 milligrams
- 9. Sugar: 11 grams

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