

Spinach & Vermicelli Soup with Fried Egg

Yield: 4 min
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-fried-vermicelli-recipe>

Ingredients:

- 1 tablespoon olive oil
- 1/2 small yellow onion thinly sliced
- 1 clove garlic minced
- 5 cups chicken broth 40 fl. oz./1.25 ml.
- 1/2 pound vermicelli broken into 2-inch, 5-cm. pieces
- 1 bunch spinach stemmed
- 1 tablespoon unsalted butter
- 4 eggs
- hot sauce such as Sriracha, for serving, optional

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 51 grams
3. Cholesterol: 220 milligrams
4. Fat: 15 grams
5. Fiber: 4 grams
6. Protein: 23 grams
7. SaturatedFat: 4 grams
8. Sodium: 300 milligrams
9. Sugar: 3 grams

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