

Tomato and Egg Drop Soup

T. - Table spoon

t. - Tea spoon

Ingredients:

- 1 large tomato
- 1 can of chicken broth (or any broth you like) about 14oz.
- 2 eggs, well beaten
- 1/4 cup of green peas
- 2 T. cooking oil
- 1 scallion chopped
- 1 t. of sesame oil
- Pepper

Method of cooking:

Put tomato in boiling water for 1 minute, take it out and peel the skin. Slice the tomato. Put wok on the stove with 2 T. cooking oil. When hot, add the sliced tomato and cook until the juice comes out. Add broth, bring to boil and let it boil for two more minutes. Slowly pour the well-beaten eggs into the boiling broth. Add chopped scallion, green peas, pepper and sesame oil. Serve warm.