



THE WEDNESDAY CHEF

Tomato and Egg Drop Noodle Soup

Serves 4

Note: The original recipe calls for 12 ounces of wheat noodles, which you cook in plenty of salted boiling water and divide among serving bowls, before topping with the finished soup. I use a slightly lesser amount of rice noodles, which I simply soak in hot water and then add to the pot just before serving.

1 small yellow or red onion
2 garlic cloves
1 1-inch piece ginger
1 scallion
8 ounces rice noodles
2 tablespoons vegetable oil
1 28-ounce can diced tomatoes
4 cups low-sodium vegetable broth or water
4 large eggs
Salt to taste
Pinch of freshly ground white pepper
2 tablespoons light or dark brown sugar or granulated sugar
Toasted sesame oil or chili oil
Soy sauce, for serving

1. If using rice noodles, place them in a large bowl and cover with hot water, then set aside. If using wheat noodles, cook them in plenty of salted boiling water.
2. While the noodles are soaking or cooking, prep the vegetables. Peel the onion, halve, and thinly slice into half-moons. Smash and peel the garlic cloves, then finely chop. Scrape skin from ginger with a knife or spoon. Thinly slice ginger; stack slices two at a time and cut into matchsticks. Line up matchsticks and cut crosswise into tiny squares. Finely chop the scallion; set aside for serving.

3. Heat the vegetable oil in a large pot over medium-high. Add onion and cook, stirring constantly, until soft and golden, about 5 minutes. Add garlic and ginger and cook, stirring, until fragrant, about 30 seconds. Add the diced tomatoes and broth or water to pot. Reduce heat to medium, cover pot with a lid, and cook broth until flavors have come together, 10–15 minutes.
4. Meanwhile, whisk the eggs together with a teaspoon of salt and a pinch of freshly ground white pepper in a large measuring glass or a small bowl with a lip.
5. Uncover broth and stir in the sugar, then add another pinch of salt salt. Taste and adjust seasoning as desired. The broth should be slightly sweet and a little tart.
6. Increase heat to medium-high and bring broth to a boil. Very slowly trickle beaten eggs into soup (no need to stir). Cook eggs until set, 30–60 seconds from when you start pouring. Remove soup from heat. The egg doesn't need to be totally cooked through—it will continue to cook in the residual heat of the broth. Place the rice noodles in the pot, stir well and serve immediately. (If using wheat noodles, rinse them under running water to loosen, then divide them among the four plates before topping with the soup.) Top each plate with toasted sesame oil or chili oil and soy sauce to taste, and sprinkle with reserved scallions.