

# ChowFu.co

## Steamed Eggs

Difficulty*	Prep	Cook
1	5min	15min

\*Difficulty on a scale from 1-5, where 1 is easiest

### Ingredients

3 Large Eggs  
1 Scallion (15g)  
2/3 cup Chicken Stock (150ml)  
Peanut Oil – 2 Tablespoons  
Shaoxing Wine – 1 Tablespoon  
Light Soy Sauce – 2 Teaspoons

### Directions

- 1.) Finely slice the scallion greens
- 2.) Mix together the eggs, chicken stock, and Shaoxing wine.
- 3.) Pour the egg mixture into a shallow dish.
- 4.) Cover the dish with plastic wrap. Place the covered dish in a wok with a steamer rack.
- 5.) Steam, with lid on, for 10 minutes.
- 6.) Turn off the heat and remove the plastic wrap from the dish.
- 7.) Sprinkle the scallions on top.
- 8.) In a small pot, heat the peanut oil for 3-4 minutes. Carefully pour the oil onto the egg dish.
- 9.) Add the light soy sauce evenly on top of the dish. Serve immediately.