

## Easy Lunch Recipe: Onion soup with Pan Fry potatoes

By Bonnie

### Ingredients (serve for 3)

Soup: 2 Purple Onion , 100g of green Peas, 2 Eggs, 500ml of water , Black Pepper, salt, pure sesame oil

1. Chop onion into strips,
1. Break the eggs; slightly mix egg yolk and egg white with a fork.
2. Pour the water to a small pot
3. Put purple onion when the water is heat; boil for 5-6 minutes
4. Put green peas to the pot, wait for 2 minutes
5. Put appropriate amount of salt, black pepper and pure sesame oil to the soup
6. Pour eggs to the soup
7. Stir everything up and ready to serve

**Tips** - Onion make the soup taste sweet and smelt good, better to cook it longer

Pan fry potatoes : two big potatoes, curcumin powder, salt, black pepper

1. Boil potatoes for 10 minutes
2. Slice it to 10-12 pieces
3. Heat the pan, and put oil to it
4. Put the potatoes to the pan
5. Cook for 2minutes , flip the potatoes to another side and cook for 2 minutes,
6. Put curcumin on the potatoes, curcumin makes the potatoes look more like gold, and taste better
7. Ready to serve.

