

SOY SACUSE EGGS



SERVING SIZE

2



INGREDIENTS

ITEM

Large Eggs
soy sauce
Chinese Five Spice

QUANTITY

4
5 Tbsp.
1 Tbsp.



PREPARATION

- ✔ Bring a pot of water to a boil and gently add the eggs. Boil for 7-8 minutes for soft-boiled or 10 minutes for hard-boiled.
- ✔ Transfer the eggs to an ice bath and let them cool for a few minutes. Peel the shells.
- ✔ In a bowl, mix soy sauce and chinese five spice.
- ✔ Add the peeled eggs to the mixture and let them marinate for at least 1 hour (or overnight for deeper flavor).
- ✔ Slice and serve. Enjoy!