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Easy gyoza soup



Preparation time

less than 30 mins

Cooking time

less than 10 mins

Serves

Serves 1

This is a go-to quick and easy lunch that is ready in minutes. You can use any gyoza you like – both meat and veggie options work well.

By Rebecca Sargent

Ingredients

- 1 free-range egg
- 5 frozen gyoza, from a packet
- ¼ small head broccoli, broken into small florets
- 2 spring onions, trimmed and thinly sliced
- 10 roasted peanuts
- pinch vegetable bouillon powder
- ½ tbsp soy sauce
- ½ tbsp Chinese black vinegar
- 1 tsp crispy chilli oil, or to taste

Method

1. Bring a small saucepan of water to the boil and carefully add the egg. Boil for 5 minutes, then remove from the heat. Drain away the hot water from the pan and replace with cold to cover the egg.
2. Meanwhile, add about 5cm/2in freshly boiled water to a saucepan and add the gyoza and broccoli. Bring to the boil then reduce to a simmer and cook for around 6 minutes, or until the gyoza are cooked through.
3. Add the spring onions, peanuts, bouillon powder, soy sauce, black vinegar and chilli oil to a noodle bowl.
4. Carefully peel the egg and halve lengthways. Add this to the noodle bowl.
5. When the gyoza are cooked, use a slotted spoon to scoop them and the broccoli into the noodle bowl. Top with as much of the cooking water as you like, mix well and serve.