



TOMATO EGG STIR-FRY

"Simple and savory — soft scrambled eggs and juicy tomatoes come together in this comforting Chinese home-style dish."



Ingredients

- 4 small to medium tomatoes
- 1 scallion
- 4 eggs
- $\frac{3}{4}$ tsp salt, to taste
- $\frac{1}{4}$ tsp white pepper
- $\frac{1}{2}$ tsp sesame oil
- 3 tbsp vegetable oil (divided)
- 2 tsp sugar
- $\frac{1}{2}$ cup water

Instructions

1. Start by cutting tomatoes into small wedges and finely chopping the scallion
2. Break 4 eggs into a bowl and season with $\frac{1}{4}$ tsp salt, $\frac{1}{4}$ tsp white pepper, $\frac{1}{4}$ tsp sesame oil and beat eggs for a minute
3. Add 2 tbsp of oil and immediately add the eggs into a hot pan, scramble the eggs, remove from the pan immediately and set aside
4. In another pan, add 1 tbsp of oil. Add tomatoes and scallions into the pan
5. Stir for 1 minute, then add sugar, salt and water
6. Mix everything together, cover the wok and cook for 1-2 minutes, until the tomatoes are completely softened
7. Uncover and continue to stir fry over high heat until the sauce thickens to your liking