

Tomato Egg Stir-fry

Ingredients

8 oz Tomatoes (cut into wedges)
2 Eggs
1/8 t White Pepper
1/4 t Sesame Oil
1/2 t Rice Wine
1 1/2 T Vegetable Oil
1 t Sugar
2 T Water
3/8 t Salt

Instructions

1. Crack eggs into a bowl and season with 1/8 teaspoon salt, white pepper, sesame oil, and rice wine. Beat eggs for a minute.
2. Preheat a pan over medium heat until it just starts to smoke. Then add 1 tablespoon of oil and immediately add the eggs. Scramble the eggs and remove from the pan immediately. Set aside.
3. Add 1/2 tablespoon oil to the pan, turn up the heat to high, and add the tomatoes. Stir-fry for 1 minute, and then add sugar, 1/4 teaspoon salt, and water. Add the cooked eggs.
4. Mix everything together, cover the pan, and cook for 1 minute, until the tomatoes are completely softened. Uncover, and continue to stir-fry over high heat until the sauce thickens to your liking. Serve!