

Egg Foo Young

Ingredients

- 8 Eggs
- 1/2 c Red Bell Pepper (diced)
- 2 Green Onions (chopped)
- 1/4 t Salt
- 1/8 t White Pepper
- 4 T Vegetable Oil (plus 2 teaspoons)
- 1 c Chicken Broth
- 2 T Oyster Sauce
- 2 T Rice Wine
- 1 T Soy Sauce
- 1 t Sugar
- 4 t Cornstarch
- 2 clv Garlic (minced)

Instructions

1. Mix together chicken broth, oyster sauce, rice wine, soy sauce, sugar, and cornstarch in medium bowl.
2. Heat 2 teaspoons oil in a small saucepan over medium heat until hot. Add garlic and stir fry a few times. Stir the sauce mixture once more then pour into the pan. Stir immediately until it forms a silky sauce. Transfer to a bowl.
3. Place the eggs in a large bowl and using an immersion blender to blend eggs until homogenous. Add peppers, green onions, salt, and white pepper. Mix until well combined.
4. Heat 2 teaspoons oil in a small skillet over medium heat and scoop 1/3 cup of mixture into the skillet to make a patty. Fry until golden brown about 2 minutes per side. Repeat with remaining

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mixture.

5. Serve immediately topped with brown sauce.