

Oyster Omelet

Ingredients

- 1 1/2 T Ketchup
- 1 1/2 T Soy Paste
- 1 T Soy Sauce
- 1/4 c Tapioca Starch
- 1/2 c Cold Water
- 1 c A-Choy (chopped into 1/2-inch pieces)
- 3 Eggs
- 1 pn White Pepper
- 1 pn Salt
- 10 oz Oysters (jarred)
- 3 T Vegetable Oil

Instructions

1. In a small bowl mix ketchup, soy paste, and sugar. Set aside. Stir tapioca starch and water together in a small bowl until you have a slurry. Set aside. In another bowl beat eggs and add salt and white pepper. Set aside.
2. Heat oil in a large nonstick frying pan over medium-high heat. When oil is shimmering, add the tapioca slurry (careful, it may splatter a bit) and reduce heat to medium. Cook for a minute or two until the color changes from white to translucent (kind of like a jellyfish).
3. At this point, reduce heat to low and add beaten eggs. Stir for 10 seconds with chopsticks until coarsely combined. Quickly add oysters and greens on top of eggs and press gently to set. Allow to cook, undisturbed, until slightly golden around

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the edges.

4. Using two spatulas, carefully flip omelet over in pan. Bring heat back up to medium and allow to cook until oysters are fully cooked and omelet is set, about 5 minutes.

5. Serve omelet on a plate and drizzle desired amount of sauce on top.