

Japanese-style Stir Fried Egg Rice (Cha-han)



<Ingredients (4 serve)>

- 4 rice bowls Steamed Japanese rice (short grain rice)
- 3 cloves Garlic (minced)
- 3 medium Eggs
- 4 heap tsp Pickled potherb mustard (雪菜)
- 1 Tbsp 味玉/味龍*
- 1 tsp Japanese soy sauce
- Dragon chives (minced)
- Carrot (sliced)
- Toasted sesame seeds
- 1 Tbsp Sesame oil
- 1 Tbsp Vegetable oil
- 2 tsp Sugar
- Pepper (option)



*)You can get from any Japanese grocery shops in Singapore



<Method>

1. Cook the scramble egg

Beat the eggs in a bowl and add the sugar. Whisk well. Pour the vegetable oil in a wok/frying pan and heat on high heat. Pour over the egg mixture and stir until the egg is cooked. Remove from the heat.

2. Cook the rice

Pour the sesame oil in a wok and add the garlic. Cook on low heat until the garlic is infused into the oil. Add the steamed rice, 雪菜 and 味玉, and stir on high heat until all combine well.

Drizzle the soy sauce from the edge of wok and keep stirring.

Add the scramble eggs and stir well.

Remove from the heat and garnish the dragon chives, carrot and sesame seeds.

Serve immediately.