

Mama Yan's Scramble

Makes 4 servings

6 eggs
1 tsp garlic salt
1 tsp sesame oil

Sauce

3 tbsp ketchup
1-1/2 tbsp hoisin sauce
1 tbsp Thai sweet chili sauce
2 tsp sugar
1/8 tsp white pepper
Salt to taste
1 tsp cornstarch

3 tbsp cooking oil, divided
2 tsp minced ginger
3-1/4 lbs heirloom tomatoes, cored and cut into 1-inch chunks
2 green onions, thinly sliced

1. Combine eggs, garlic salt and sesame oil in a bowl. Beat well and set aside. Combine sauce ingredients in a small bowl; set aside.
2. Heat a non-stick frying pan or stir-fry pan over medium-high heat until hot,. Add 2 tbsp of the cooking oil, swirling to coat sides. Add eggs; cook, stirring, until eggs are barely set. Remove eggs from pan into mixing bowl; set aside.
4. Heat remaining 1 tbsp oil in same non-stick pan. Add ginger; cook, stirring until fragrant, about 15 seconds. Add tomatoes cook, stirring, until softened, about 2- 3 minutes.
5. Add sauce; cook, stirring, until sauce boils and thickens slightly. Break up eggs a bit, then add to tomato mix. Continue cooking a bit longer until cooked through. Sprinkle with green onions.

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