

**Tomato Eggs**  
Makes 4 servings

On Lok, March 2025  
Incredible Eggs!

3 eggs  
½ teaspoon garlic salt  
1/8 teaspoon ground white pepper  
2 tablespoons cooking oil, divided  
2 teaspoons minced garlic  
3 medium-sized ripe tomatoes, each cut into 8 wedges

**Seasoning sauce:**

3 tablespoons ketchup  
1 tablespoon hoisin sauce  
1 teaspoon white vinegar  
1 teaspoon sugar  
1 teaspoon soy sauce  
1 teaspoon Worcestershire sauce

1 teaspoon sesame oil  
1 tablespoon chopped green onions

1. Beat eggs with garlic salt and white pepper until well blended.
2. Heat a wok or stir-fry pan over high heat until hot. Add 1 tablespoon oil, swirling to coat sides. Add eggs and scramble over medium-high heat until large pillows form that are soft and just set inside and lightly browned outside. Remove from wok.
3. Combine all seasoning sauce ingredients in a small bowl; stir until sugar has dissolved.
4. Heat wok over medium-high heat. Add remaining oil, garlic, and tomato wedges; toss. Add seasoning sauce and cook until tomatoes have softened.
5. Return eggs and toss to coat with tomato and sauce. Drizzle in sesame oil.
6. Serve hot with a sprinkling of chopped green onions.