

bent street kitchen

EGG & TOMATO FRIED RICE

Ingredients:

3 c cooked jasmine rice, preferably cooked the day before as freshly cooked rice will tend to clump together
3 eggs
1 t chicken powder
1/2 t sea salt
1/2 t sugar
1-2 t Maggi seasoning
ground white pepper, to taste
2 ripe tomatoes, each cut into 8 lengthwise wedges
2 shallots, sliced finely, using only the bottom half of each stalk
4-6 T vegetable oil

Method:

Heat oil in wok over high heat. When it starts to smoke, add eggs and fry for 5 seconds. Begin to scramble eggs so that you have some pieces that are just the yolk, white or both. When eggs are cooked 2/3 of the way through, add rice and fry till heated through.

Add chicken powder, salt, sugar, Maggi seasoning and white pepper to taste. Add shallots and tomatoes and cook until tomatoes begin to get a little soggy. Check seasoning and add more salt or Maggi, if you like. Remove from heat.

Serves 2-3 people.

Note: Chicken powder is available from Asian food stores. You can use Vegeta stock powder as a substitute.