

Soy Pickled Chilli Eggs



Serves: 2 people

User Rating: ★★★★★

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We asked a few of your favourite recipe developers to come up with a bunch of recipes you can easily make at home for less than \$5 per serve!

This recipe comes from seasoned food writer and cook **Jane de Graaff**.

These scrumptious sweet chilli soy pickled eggs are melt-in-your-mouth balls of protein, and easy enough for anyone to master.



Ingredients

- 6 eggs
- 4 tbsp brown sugar
- ½ cup water
- ½ cup soy sauce
- 3 tsp garlic
- 1 tsp crushed ginger
- 1 red chilli, finely sliced
- 1 green chilli, finely sliced
- 3 spring onions, finely sliced

- 2 tbsp sesame seeds, toasted
 - 2 radishes, finely sliced
 - 2 mini cucumbers, sliced
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- Steamed rice, to serve (1/2 cup uncooked rice per person)
 - Green cabbage, shredded, to serve (optional)

Method

1. Cook the rice as per the packet instructions - Jane usually cooks 1 cup of rice in the rice cooker with 1½ cups of water. Alternatively purchase microwave rice and put it in the microwave!
2. Meanwhile, soft boil the eggs. For help with soft boiling eggs perfectly visit [this recipe here](#). Essentially, you will put 6 fridge-cold eggs into a saucepan filled with cold water from the tap. Once the water is simmering, start the timer for 4 minutes. Once timer has ended, submerge the eggs in a bowl of iced water. Crack and peel immediately and then set aside.
3. In a dry, hot frypan, toast your sesame seeds until just browning, then remove from the heat and allow to cool.
4. Next, make the soy chilli marinade. In a jug or bowl mix together brown sugar, soy sauce, water, garlic, ginger, sliced chillies, spring onions and toasted sesame seeds. Give it all a good stir to dissolve the sugar and then add in the finely sliced radish and cucumbers - these will pickle in the sauce too.
5. Put the peeled eggs into a container or bowl and pour the marinade over the top, covering the eggs and making sure all the veggies and chillies get all over the eggs. Allow to sit for a minimum of ½ an hour (overnight makes for an even more intense flavour), turning the eggs to make sure they get fully pickled with all the flavour.
6. Place some rice and shredded green cabbage in 2 bowls. Divide the eggs between the bowls and spoon lots of the marinade over the top with the pickled veggies and chilli. When the eggs are cut open they will be jammy in the middle with a ring of the sweet chilli soy marinade staining the egg whites. The flavour infuses through the eggs and the rice soaks up the extra marinade.

This meal looks super fancy and is bursting with flavour - but it's so easy and cheap to make.

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[Try watching this video on www.youtube.com](#), or enable JavaScript if it is disabled in your browser.

Notes





