

Tomato Egg Stir Fry



Preparation time:	15 mins
Serves:	2 people
User Rating:	★★★★☆

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Categories: Quick & Easy, TikTok Recipes, Dinner Recipes, Vegetarian, Meals for One

As Western influence took hold in China, tomato and egg stir fry began to appear on menus in Shanghai from the 1920s. Today it's a popular student dish.



Ingredients

- 4 eggs
- Chilli oil or neutral oil, to fry
- 2 tomatoes, cut into quarters
- 2 tbsp Shaoxing cooking wine
- 2 tbsp tomato sauce
- Small bunch chives, sliced

- Salt and white pepper

Method

1. Whisk eggs and season with salt.
2. Place a medium fry pan over high heat, add about a tbsp of chilli oil and scramble the eggs. Remove from the pan and set aside.
3. In the same pan heat a little more chilli oil, the tomatoes, Shaoxing and tomato sauce. Cook for 5 minutes or so, until tomatoes soften slightly. If it becomes too dry then add a little water.
4. Add the eggs back in, and break them up if needed and toss through the chives. Garnish with a dusting of white pepper.

Notes

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