

## Fry Egg Country Style Recipe

**Ingredients:** Serves 4

150g shelled prawns (shrimps)

2 stalks scallions, diced

2 nos. onion, diced

4 nos. egg

**Seasoning:**

½ teaspoon salt

a pinch of pepper

a pinch of sugar

½ teaspoon light soy sauce

**Method:**

Mix all ingredients and combine with seasoning, stir well. Heat up 1 tablespoon oil into frying pan. Pour in 4 tablespoons of egg mixture to shallow fry over low heat for 3 minutes, fold up the omelet and further shallow fry until both sides are golden color. Serve hot.

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