

## Korean Omelet Recipe

**Ingredients:** Serves 1

120 g onion, peeled and chopped  
1 stalk scallion, trimmed and chopped  
150 g shredded pork  
80 g Kim Chi  
3 eggs  
1 bowl of steamed white rice  
salt to taste

**Method:**

Heat oil and toss-fry onion until fragrant. Add shredded pork, Kim Chi and scallions. Stir-fry until done. Set aside. Put one raw egg into one bowl of cold steamed white rice and mix well. Preheat the pot, stir-fry egg and rice until scattered. Add stir-fried pork and salt into rice. Mix well and put aside. Beat the remaining 2 eggs. Heat oil in a frying pan and pour the beaten eggs and pan-fried to a sheet. Add fried rice on the top of egg sheet and roll up egg sheet with fried rice filling as an omelet. Drizzle chili ketchup over the omelet and serve with extra Kim Chi by the side, if desired.

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