Tomato Fried Rice Recipe

Ingredients: Serves 2

- 3 beaten eggs
- 1 teaspoon oyster sauce
- 1 teaspoon soy sauce
- 1 big onion, diced
- a pinch of sugar
- a pinch of salt
- a pinch of pepper
- 1 teaspoon sesame oil
- 2 cups cooked (preferably cooked and left overnight) rice
- 2 tomatoes, diced
- 1 stalk scallion, chopped

Method:

Heat oil, beat eggs with oyster sauce and soy sauce lightly and scramble over high heat until slightly solidified and golden in color. Remove and set aside. Heat 1 tablespoon oil, stir-fry onions until fragrant. Add sugar, salt, pepper and sesame oil and mix well. Add cooked rice, tomatoes, chopped scallions and eggs, stir-fry to mix well and serve hot.

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