Chinese home-style: Eggs with Tomatoes

My parents being from China brought a lot of their knowledge of many traditional Chinese dishes to Canada. There were simple recipes and difficult recipes that included very foreign ingredients, but this dish is one of the best that anyone at home could make. It’s personally one of my favourites and a great dish to quickly make whenever I wanted to be reminded of my mother’s cooking.

INGREDIENTS

2 tomatoes sliced

4 eggs

1 teaspoon sesame oil and olive oil

2 teaspoons rice vinegar

1 teaspoon cornstarch

1 green onion bulb chopped

INSTRUCTIONS

Beat eggs and add salt, pepper, sesame oil, and white half of green onion.

Add olive oil to pan and heat to medium.

Scramble eggs until they are still very runny (about 1 minute).

Take out the eggs and add olive oil and tomatoes to the pan.

Season tomatoes, add rice vinegar, a little sugar, cornstarch, and cook until there is a strong smell of tomatoes.

Add green half of green onions, the eggs, and toss with a little water.

