**My FAVOURITE DISH**: ANGWUAMOO WITH CHILI SAUCE AND OMELETTE

INGREDIENTS;

2 CUPS of local rice

120g Beef

Sunflower Oil

2 cups of water

Pepper

Onion

2 eggs

**METHOD;**

Put preferable amount of oil in a sauce pan

Add in some chopped onions and beef and fry for 3mins

Add 2 cups of local rice to the pan after been washed and allow to steam for a min

Pour 2 cups of water into the rice ,add some adequate amount of salt,stir,cover the pan with an aluminum foil and allow to cook under medium heat for 20 minutes

On the side , grind some pepper, with onions and add salt to taste

Crack 2 eggs, add preferred vegetables like some onions, tomatoes and green bell pepper into a bowl, add salt to taste and whip the mix

Put some oil in a frying pan ,pour the egg mix then fry under low heat .Turn the egg to the other side into the pan then allow to fry .