

# Omurice

## Shop

- Filling
  - 1/4 onion
  - 4 mushrooms
  - 4 slices ham
  - 3 Tbsp peas
  - 2-2 1/2 cooked rice
  - 2 Tbsp butter
- Tomato sauce
  - 3 Tbsp ketchup
  - 3 Tbsp tomato paste
  - 2 Tbsp water
- Egg mixture
  - 4 eggs
  - 2 Tbsp milk

## Prep

1. Cook rice.
2. Dice 1/4 onion.
3. Slice 4 mushrooms.
4. Cut 4 slices ham into small pieces.

## Cook

1. Combine 3 Tbsp ketchup, 3 Tbsp tomato paste, and 2 Tbsp water and mix together. Set aside.
2. Saute onion in vegetable oil.
3. Add 3 Tbsp peas, mushrooms, ham. Season to taste.
4. Add rice and combine.
5. Add 3-4 Tbsp tomato sauce and mix well. Set mixture aside.
6. For each of two omurice, crack 2 eggs into a bowl and add 1 Tbsp milk and pinch of salt, scramble together.
7. Fry egg mixture in butter. When set but runny, add half of rice mixture in middle. Wrap egg around the mixture.

Derived from <https://www.justonecookbook.com/omurice/>