

Carrot Scrambled Eggs

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Preparation: 30 to 45 minutes
Cooking: 30 to 45 minutes
Yield: 8 porsi
Cuisine: Indonesian
Meal: Main Course
Season: Summer



Carrot Scrambled Eggs is one of the typical dishes from Central Java, Indonesia. The main ingredients in the form of carrots make this dish delicious, interesting to look at, and not make it healthy. The combination of eggs with carrots makes the scrambles more savory and tasty.

Bahan

1 kg	Carrots	3	Garlic cloves
2	Eggs	1	Salt and pepper
3	Onion, large	1	Sugar

Directions

Peel and cut carrots into longitudinal pieces.

Make spices: Peel the onions and garlic, puree with a dough or blender. Add kitchen salt and pepper powder, puree again.

Prepare a frying pan that has been given cooking oil, turn on the stove, and wait until the cooking oil is hot.

Add the mashed spices to the pan, saute the spices until a fragrant smell.

Add the carrot pieces to the pan. Add chicken eggs and 1½ cups of water, stir ± 3 minutes. Add a teaspoon sugar.

Cover the pan with a lid and leave it until the carrot is tender. Check every 1-3 minutes. If the water in the pan is gone, add water (do not let the pan dry, so it doesn't burn).

Scrambled ready to be served.