

Tomato & Egg Stir-Fry (Xīhóngshì Chǎo Jīdàn)

Ingredients

- 1 can (14 oz) whole peeled tomatoes, drained with juice reserved, cut into 1 inch pieces
- 2 scallions, white parts sliced thin, green parts cut into 1 inch lengths
- 8 large eggs
- 2 garlic cloves, sliced thin
- 1 tsp fresh ginger, grated
- 3 Tbsp vegetable oil, divided
- 1 tsp table salt, divided
- ¼ tsp white pepper
- 2 tsp Shaoxing wine or dry sherry
- ½ tsp toasted sesame oil
- 2 tsp sugar



Preparation

1. Combine scallion whites, 1 tablespoon vegetable oil, garlic, and ginger in small bowl; set aside
2. Whisk eggs, Shaoxing wine, sesame oil, and ½ teaspoon salt together in separate bowl
3. Heat remaining 2 tablespoons vegetable oil in 12 inch nonstick or carbon-steel skillet (or 14 inch wok) over medium-high heat until shimmering
4. Add egg mixture
5. Using rubber spatula, slowly but constantly scrape along bottom and sides of pan until eggs just form cohesive mass, 1-2 minutes (eggs will not be completely dry); transfer to clean bowl
6. Add reserved garlic mixture to now-empty pan and cook over medium heat, mashing mixture into pan, until fragrant, about 30 seconds
7. Add tomatoes and their juice, sugar, and remaining ½ teaspoon salt and simmer until almost completely dry, 5-7 minutes
8. Stir in egg mixture and scallion greens and cook, breaking up any large curds, until heated through, about 1 minute
9. Serve