

Snow pea and Egg

絹さやの卵とじ

- Ingredients (For 2 people)

About 20 pieces of snow pea (according to your taste)

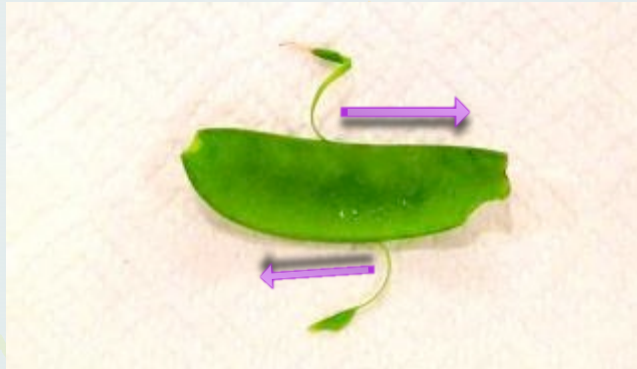
3 Eggs

2 tablespoons Sugar

$\frac{1}{4}$ teaspoons salt

- 1 tablespoon vegetable oil

- Prepare the snow peas



Remove the strings of every snow pea as in the picture.



Slice the snow pea into half inch or so pieces.

● Prepare Egg



Beat 3 eggs.



Add 2 tablespoons sugar and mix.

● Stir



Put 1 tablespoon vegetable oil in a pan and heat.



Add the snow peas and $\frac{1}{4}$ teaspoons salt.
Stir at a medium-high heat for 5 minutes or so, until the snow peas are tender.



After the snow peas are tender, add the egg mixture.



Stir like you are cooking scrambled eggs.



The dish is ready when the egg is tender.