

Tefal®

FU KWAI DAN

SERVING

4

INGREDIENTS

6 hardboiled eggs, cut into thick slices
1 tablespoon chopped Garlic
½ diced Green capsicums
½ diced Red capsicums
2 tablespoons chopped Spring onions

SEASONING SAUCE MIX

1 tablespoon Soya sauce
1 tablespoon Oyster sauce
A dash of White pepper (TT)
1 tablespoon Shallot oil
¼ cup Water
1 tablespoon deep fried Garlic chips (for garnishing)
Some sugar to taste

METHOD

- ① Heat wok add oil and pan fry the egg slices until golden brown on both sides. Remove and set aside.
- ② Reheat the Tefal wok add in a tablespoon oil, sauté the chopped garlic until aromatic, add in the diced red and green capsicums toss fry briefly.
- ③ Add in the fried egg slices and chopped spring onions, follow by the seasoning sauce mix. Stir mix over high heat until all the ingredients are well incorporated. Dish up garnish with fried garlic chips and serve immediately with cooked fragrant white rice.

Recipe by Chef Lisa Leong