



### Egg Tomatoes (西红柿炒鸡蛋)

#### TIP:

It is a very popular Chinese food. It features salty, sweet, and a little sour.

#### INGREDIENTS(for 2 people):

2-4 eggs

2 median tomatoes, cut in small pieces

1 diced onion

Vegetable oil, salt, and sugar

#### METHOD:

1. Beat eggs, fry them and move to another dish;
2. Add a small amount of oil to the pan, put the onion in and cook until softened. Add the tomatoes to the pan and cook for 3-4 minutes until they are soft and juicy. Add the eggs from the step 1, and proper salt and sugar, and cook for 1-2 minutes.