

RED ONION BOILED EGG SAUTE



Rich boiled egg sauté, with the beautiful deep color of dark mushroom soy sauce with red onion and mustard spice will make for an unforgettable meal.

Ingredients

1 large red onion, thinly sliced

3 large cloves of garlic, finely sliced

2 chopped tomatoes

1 teaspoon of dark mushroom soy sauce

Freshly ground black pepper

Fresh coriander finely chopped

Dried bay leaves

2 soft boiled eggs

Method

Put some vegetable oil in your frying pan add the black pepper, your sliced onions and garlic. Sauté these until they are soft.

Add your tomatoes, bay leaves, and dark mushroom soy sauce and mix. Let this simmer for about 2-3minutes. As you wait for this to be done, slice your boiled egg.

Add the eggs to the tomato reduction and gently mix them in. Remove your bay leaves and discard.

Mix in your finely chopped coriander and serve.



SERVE WITH: Some bread or your preferred starch, hot tea or hot coffee.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/red-onion-boiled-egg-saute/>