

# Egg bag rice: Korean recipe and method

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Here is how to make Korean egg rice noodles very easy and very delicious. You can refer to adding to the daily menu of your family. In addition to egg rice, you can try making other delicious dishes of the land of Kimchi such as sponges, garlic cheese bread, Dalgona coffee, Twosome Icebox.

## Raw and semi-processed products

1. 1 cup cooked rice.
2. 50g sweet corn: Rinse and drain.
3. 50g carrot: Diced.
4. 50g peas: Rinse well and drain
5. 50g shrimp: Peeled, leave only black and finely chopped.
6. 50g chicken breast: Diced or minced as desired.
7. 3 eggs or duck eggs are: Beat in the bowl and beat.
8. 5 pcs dried shiitake mushrooms: Soak in hot water for a large hatch, cut off the feet of mushrooms and chop them.
9. 1/2 cucumber: Rinse, dice.
10. Wash spring onion and slice to be small piece.
11. 1/2 bunch coriander: Rinse well and drain.
12. 3-4 dried onions: Peeled and finely chopped.
13. Spices: Monosodium glutamate, seasoning seeds, pepper, soy sauce, chili sauce, tomato sauce.



# How to make Korean egg-shell rice

Step 1: Put a saucepan on the stove, add a little oil to heat, dry onions and fragrant.

Step 2: Add chicken, shrimp to the island. When the meat hunted again to add carrots, corn, peas, cucumbers, shiitakes to the same island.

Step 3: When the ingredients are fragrant, add the rice and fry it together.

Step 4: Add 1 teaspoon of MSG, 1 teaspoon of seasoning, 2 tablespoons of soy sauce, 1 teaspoon of pepper, add a little chili sauce to the pan and continue stirring. Then, cover the pan again to cook again and soften the rice.

Step 5: Open the pan, continue stirring the rice, add the green onions and turn off the heat.



Step 6: Put another pan on the stove, add some cooking oil, then pour the eggs into the fry. Take care to handle the pan and turn slightly to spread the eggs around the pan.

Step 7: Turn down the heat, put the fried rice in a corner of the fried egg.

Step 8: Skillfully rolled the egg pieces. Then, turn the egg over and fry the second side. When you roll the egg, you can turn off the heat so that the eggs do not burn and break if the roll is long.



Step 9: When both sides of the egg are golden, turn off the heat and place the dish on a plate.

You can put some tomato sauce, scallions on the egg to decorate the dish more beautifully.



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