

OMURICE

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WHAT YOU NEED

- 1 Cup Rice
- 2 tsp Oil
- 2 tsp Soy Sauce
- 1 Tbsp Oyster Sauce
- (Opt.) Other veggies diced, i.e. Celery, scallion, etc.
- 2 Eggs, Beaten
- 1/2 Tbsp Butter
- Small frying pan
- Ketchup for serving

DIRECTIONS

- Heat frying pan over medium heat. Once hot, add oil, rice, soy sauce, oyster sauce, and any veggie chosen. Stir and coat all of the rice. Once hot, turn rice onto serving plate and form into a small mound in the center of the plate.
- Return pan to heat. Add the butter and coat the bottom of the pan. Add your eggs. Using a spatula, push cooked egg into the center of the pan, and let the raw egg fill in opening on the bottom of the pan. Once most of the egg is cooked, remove it from the heat. Flip your omelet over on top of the rice mound. The heat from the cooked eggs will cook the remaining egg. Top with ketchup and enjoy!