

Garlic Ginger Tomato Egg Stir-Fry

A flavorful and aromatic stir-fry dish featuring eggs cooked with garlic, ginger, onions, and tomatoes. Perfect for a quick and satisfying meal.



Main Dish

20 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 2 eggs
- 2 cloves garlic, minced
- 1-inch piece ginger, grated
- 1 small onion, thinly sliced
- 1 medium tomato, diced

Steps

- 1 Beat the eggs in a bowl and set aside.
- 2 Heat some oil in a pan and sauté the garlic, ginger, and onions until fragrant.
- 3 Add the tomatoes and cook until they soften.
- 4 Pour in the beaten eggs and stir gently until cooked through.
- 5 Season with salt and pepper to taste.
- 6 Serve hot and enjoy!