

Garlic Scrambled Egg with Cucumber and Rice

This is a flavorful and simple dairy-free appetizer based on classic Arab flavors. Cucumber, garlic and ginger add a unique Middle Eastern touch to light and creamy eggs!



Appetizer

Arab

10 min

Total time

Easy

Difficulty

243

kcal / serving

Ingredients

- 2 eggs
- 1/3 cup cooked rice
- 1/4 cucumber, finely diced
- 2 cloves of garlic, minced
- 1/4 teaspoon of ginger powder
- salt, pepper to taste

Steps

- 1 Cook rice until done according to preferred method.
- 2 In a medium skillet, warm up some oil over medium heat and add the garlic, ginger and diced cucumber. Fry for 1-2 minutes until softened.
- 3 Crack the eggs into the skillet. Use a spatula to scramble the eggs until cooked.
- 4 Add the cooked rice and stir everything together until combined.
- 5 Season with salt and pepper if desired and enjoy!