

## **Scrambled Eggs with Spiralized Carrots**

#### **Ingredients**

- 1 carrot, spiralized with SprialEZ
- 1 egg
- 10g green onion (chopped)
- 2 clove garlic (minced)
- white pepper
- 2g salt
- 2ml sesame oil

#### Step

- 1. In a mixing bowl, combine the egg with sesame oil, white pepper, and salt.
- 2. In a pan, add some oil on a medium high heat. Add minced garlic to salute until aromatic and add spiralized carrot.
- 3. Add the egg mixture to salute until eggs begin to set. Garnish with chopped green onions and ready to serve.



# 紅蘿蔔絲炒蛋

## 材料

紅蘿蔔 --- 1 個;刨成絲 雞蛋 --- 1 個

蔥 --- 10 克 (切粒)

蒜 --- 2 瓣 (切蓉)

白胡椒 --- 少许

鹽 --- 2 克

麻油 --- 2 毫升

### 做法:

- 1. 在碗中將雞蛋,芝麻油,白胡椒和鹽混合打勻。
- 2. 用中高火燒熱鍋,放入蒜蓉爆香,加入紅蘿蔔絲。
- 3. 然後倒入雞蛋糊炒至雞蛋成型,撒上蔥花,即成。