



Ingredients :

- 3 eggs
- salt and pepper
- oil
- 250 g of raw shrimp
- 500 g lean pork or steak
- 2 medium onions
- 2 cloves garlic
- 1/2 teaspoon of dried shrimp paste (trasi)
- 4 cups of cooked rice
- 6 sliced ??spring onions
- 2 tablespoons of light soy sauce
- 3 tablespoons of onion flakes
- 1 cucumber sliced ??thin

Preparation :

Wash and cook rice, when the rice is cooked, cover and let cool.

Heat oil in a pan and make two omelettes, salt and pepper and set aside.

When the two omelettes are cold, put one on the other, roll them and cut them into thin slices.

Shell shrimp, cut the pork or beef into slices.

Finely chop the onions, garlic and Trasi or grind in a blender, then mix and fry in a wok. Add shrimp and meat, cook 3 minutes stirring constantly.

Add 2 tablespoons of oil, wait until it is hot, stir in rice and spring onions. Fried and drizzle with soy sauce. mix well and serve

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