

Vietnamese Tomato Rice

Serves: 32 tastings



From the garden: Tomato, egg, onion & garlic

Equipment: <ul style="list-style-type: none">• Medium saucepan x 1• Lid for saucepan x 1• Small frying pan x 1• Wooden spoon• Chopping boards and knives• Measuring cups• Measuring spoons	Ingredients: <p>3 cups uncooked rice Water for cooking rice (refer to package instructions)</p> <p>2 tablespoons canola oil 2 eggs (lightly beaten)</p> <p>4 tablespoons canola oil 1 onion (finely chopped) 4 cloves garlic (finely chopped) 2 tomatoes (finely chopped)</p> <p>Seasoning: 1 tablespoon fish sauce 2 tablespoons tomato paste 1 tablespoon sugar Salt & pepper to taste</p>
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Method:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Cook rice in a medium saucepan (with lid on) according to package instructions. Do not stir the rice while cooking.
3. Heat oil in a small frying pan over medium heat, pour in beaten eggs and stirring often until eggs are cooked and scrambled into small pieces. Transfer to a plate and set aside.
4. Heat oil in the same frying pan over medium heat, add onion and garlic, cook until translucent.
5. Add tomatoes and all the seasoning, cook until slightly thicken.
6. Pour the tomato sauce and scrambled egg into the cooked rice, toss until evenly mixed.
7. Serve into 5 large serving bowls and with a serving spoon in each.