

# Egg Stir-Fry Chinese Mustard ????

Yield: 4 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/pickled-mustard-green-recipe-chinese>

## Ingredients:

- 2 eggs lightly whisked
- 2 green onions bottom, thinly sliced
- 1 tablespoon ginger matchsticks
- 1 chili padi, thinly sliced
- 5 mustard greens preserved, homemade, finely chop the stems, and leaves and keep them separated

## Nutrition:

1. Calories: 50 calories
2. Carbohydrate: 2 grams
3. Cholesterol: 110 milligrams
4. Fat: 3.5 grams
5. Protein: 4 grams
6. SaturatedFat: 1 grams
7. Sodium: 80 milligrams

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