

# Chinese Tomato Egg Stir-fry

Yield: 4 min  
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-chinese-tomatoes-and-eggs-recipe>

## Ingredients:

- 4 medium tomatoes small to, about 500 g, 1 pound
- 1 scallion
- 4 eggs
- 3/4 teaspoon salt divided
- 1/4 teaspoon white pepper
- 1/2 teaspoon sesame oil
- 1 teaspoon Shaoxing wine
- 3 tablespoons vegetable oil divided
- 1 1/2 teaspoons sugar
- 1/2 cup water

## Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 7 grams
3. Cholesterol: 210 milligrams
4. Fat: 16 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 520 milligrams
9. Sugar: 6 grams

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