

Recipes for Potato Stir Fry and Taiwanese Egg and Corn Crepe

Potato Stir Fry

Tools:

- Frying pan/wok
- Knife
- Cutting board
- Chopsticks (wooden) or a spatula, just something to stir food with

Ingredients:

- Cooked rice
- 2 medium sized potatoes
- 1 carrot
- 3 cloves of garlic
- Green onion/scallions/spring onions
- Salt
- Cooking oil

Optional: dried red chilis/fresh red chilis

Chopping Instructions:

Dice the garlic and scallions

Cut potatoes and carrots into thin strips

Cooking Instructions:

1. Add oil into medium pan
2. Add in diced garlic
3. After 30 seconds, add in carrots
4. After 2 minutes, add in potatoes. Fry. If you would like the potatoes to be softer, you can put the lid over the pan, it will steam the vegetables.
5. Feel free to add in chilis
6. Mix in scallions
7. Put on plate
8. Eat with a bowl of rice.

Taiwanese Egg and Corn Crepe

Tools:

- Rolling pin
- A clean, flat surface to roll dough onto
- A large mixing bowl
- Plastic wrap
- Large plastic bags
- Frying pan
- Knife
- Flat spatula (to flip the crepe)
- Cooking scissors
- Space in your freezer

Ingredients:

- 3 cups of flour
- 1.5 cup of water
- 1/2 teaspoon corn starch
- 1 bunch of scallions/green onion/spring onions (diced)
- 2 eggs
- Oil
- salt
- 1 can of corn – could also use frozen corn
- Optional: bacon/ham/cheese/cream cheese
- Optional sauces: dark soy sauce/soy sauce/sweet and sour sauce/chili sauce

Cooking Instructions:

1. Dice the scallions very, very thin.
2. Mix the flour, corn starch, salt, and water together to form a soft dough.
3. Mix the scallions into the dough.
4. Knead the dough. Have fun! 😊
5. Make small spheres with the dough, roll flat until the size of a medium sized pan.
6. Do again and again. Wrap extra with plastic wrap, put in freezer. You can use these uncooked crepes later!
7. Beat the eggs, add in salt, scallions, and corn.
8. Heat up the pan, add oil, wait until the oil is heated.
9. Add the mixture of eggs, salt, scallions and corn into the pan.
10. After 30 seconds, add in the uncooked crepe on top.
11. When the crepe becomes see-through, flip over. Fry until crispy
12. Roll up the crepe, place on plate and cut with scissors.
13. Place sauce on the crepe and enjoy.

