

# Chinese Home Comfort Food

## Chinese Egg Tomato Stir Fry

Prep Time: 5 minutes

Cook Time: 5 Minutes

Total: 10 minutes

### Ingredients

- 4 small to medium tomatoes (*about 500 g, 1 pound*)
- 1 scallion
- 4 eggs
- 3/4 tsp salt (*divided, or to taste*)
- 1/4 tsp white pepper
- 1/2 tsp sesame oil
- 1 tsp shaoxing wine
- 3 tbsp vegetable oil (*divided*)
- 2 tsp sugar
- 1/4-1/2 cup water

### Instructions

1. Start by cutting tomatoes into small wedges and finely chop the scallion.
2. Crack 4 eggs into a bowl and season with 1/4 teaspoon salt, 1/4 teaspoon white pepper, 1/2 teaspoon sesame oil, and 1 teaspoon Shaoxing wine. Beat eggs for a minute.
3. Preheat the wok over medium heat until it just starts to smoke. Then add 2 tablespoons of oil and immediately add the eggs. Scramble the eggs and remove from the wok immediately. Set aside.
4. Add 1 more tablespoon oil to the wok, turn up the heat to high, and add the tomatoes and scallions. Stir-fry for 1 minute, and then add 2 teaspoons sugar, 1/2 teaspoon salt, and 1/4 cup water (if your stove gets very hot and liquid tends to cook off very quickly in your wok, add a little more water). Add the cooked eggs.
5. Mix everything together, cover the wok, and cook for 1-2 minutes, until the tomatoes are completely softened.
6. Uncover, and continue to stir-fry over high heat until the sauce thickens to your liking. Serve!

*Recipe from The Woks of Life (<https://thewoksoflife.com/stir-fried-tomato-and-egg/>)*

## Tomato Egg Drop Soup

Prep Time: 5 minutes

Cook Time: 10 Minutes

Total: 15 minutes

### Ingredients

- 2 tablespoons oil
- 10 ounces tomatoes (*1 large or 2 small, about 280g; cut into small chunks*)
- 1 cup chicken stock (*235 ml*)
- 2 cups water (*or more chicken stock; 470 ml*)
- 2 teaspoons light soy sauce
- 1/2 teaspoon sesame oil
- 1/4 teaspoon white pepper
- salt (*to taste*)
- 1 egg (*beaten*)
- 1 1/2 teaspoons cornstarch (*mixed with 2 tablespoons water*)
- 1 scallion (*finely chopped*)
- 2 tablespoons cilantro (*chopped, optional*)

### Instructions

1. Heat the oil in a soup pot or wok over medium low heat. Add the tomato chunks and stir-fry for 5 minutes until the tomatoes are softened and start to fall apart.
2. Add in 1 cup chicken stock, 2 cups water, 2 teaspoons light soy sauce, 1/2 teaspoon sesame oil, 1/4 teaspoon ground white pepper and salt to taste. Bring to a boil, and then lower the heat so that the soup is simmering with the lid on.
3. Now quickly beat the egg in a small bowl and prepare the cornstarch slurry in a separate bowl.
4. Use a ladle to slowly swirl the soup in a whirlpool motion. Keep swirling as you pour in the cornstarch slurry until well incorporated. Now pour a thin stream of egg into the middle of the whirlpool as you slowly swirl the soup. This is how you get that pretty egg drop effect.
5. Serve hot or at room temperature. Ladle the soup into bowls and garnish with chopped scallions and cilantro, if using.

*Recipe from The Woks of Life (<https://thewoksoflife.com/tomato-egg-drop-soup/>)*