



Bittergourd with Egg

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 bittergourd
- 4 eggs
- Soy sauce
- Salt

Instructions

Prep:

1. Cut bittergourd lengthwise into half
2. Remove seeds and inner pulp with a spoon
3. Cut into thin slices
4. To reduce the bitter taste: Rub well with a good amount of salt and let it sit for 5 minutes, then rinse well to remove salt (Optional: Don't do it if you like it bitter! =D)
5. Squeeze a little to dry

Cooking:

1. Heat up wok with a little oil
2. While heating, quickly beat eggs with a little soy sauce to taste and set aside
3. When wok is hot, add prepared bittergourd
4. Fry till it just changes color (or less if you like it more crunchy..)
5. Put egg in and let it brown on one side

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6. Flip and brown other side
 7. Done!