



Egg roll

NIBBLEDISH CONTRIBUTOR

Ingredients

ingredients for 1 roll:

- 1 egg, scrambled
- 1 teaspoon of oil
- 2 bunches of spinach
- 1 tablespoon of light soy sauce
- white sesame

Instructions

1. Blanch spinach 1 minute, cool in ice water.
2. Drain and squeeze excess of moist.
3. Trim the root end and cut in half lengthwise.
4. Pour over with soy sauce, squeeze excess of moist.
5. Heat oil, fry egg pancake, when it's half done, put the spinach and one end and roll.
6. Remove from the pan and cut into 1 inch sections. Serve sprinkled with white sesame.