



# Fried egg with long bean

NIBBLEDISH CONTRIBUTOR

## Ingredients

This is a very easy side dish to prepare if you are in a hurry to get dinner ready.

- 3 cloves of garlic minced
- 1 tbsp of cooking oil
- 2 eggs
- 5 stems of long beans cut into smaller pieces
- Light soy sauce
- pepper
- salt

## Instructions

1. Heat the cooking oil in the wok
2. Add garlic and cook till slightly brown
3. Add in the long beans and cook till slightly soft
4. Push the long beans to one side of the wok while you
5. Scrumble the eggs in the wok
6. Mix the long beans and eggs together.
7. Add the soy sauce
8. Pinch and salt and pepper to season
9. Serve