

KAI JEOW (Thai Omelet with Minced Pork)

1 serving

INGREDIENTS

2 eggs
1 Tbsp. shallots, thinly sliced
1 Tbsp. red or green jalapeno peppers thinly sliced
½ cup minced pork loin*
1 tsp. soy sauce
1 tsp. fish sauce
1 Tbsp. vegetable oil
Jasmine rice

DIRECTIONS

Marinate the pork with soy sauce while getting other ingredients ready. Thinly slice the shallots and the jalapeno pepper. In another bowl, whisk the eggs and fish sauce until frothy.

Heat wok to medium high. Add vegetable oil to the pan. Cook shallots until almost tender. Then add the pork and cook until it's completely done. Remove from the wok and set aside.

Add the egg mixture, swirling the wok so the egg coats the bottom of the pan. Add cooked pork and jalapeno pepper, mixing them into the eggs. When the eggs are golden brown, flip and cook on the other side. The omelet should be thick and firm.

Optional: Serve with jasmine rice and sriracha sauce.

*Notes: Ground pork clumps more than minced pork loin.