

# Egg Fu Yung

6 Servings

## Ingredients:

3 each eggs, beaten  
1 cup finely shredded cabbage  
1/4 cup slivered water chestnuts  
1 tablespoon finely minced scallions  
1 tablespoon soy sauce  
peanut oil, for frying

## Directions:

COMBINE EGGS WITH CABBAGE, WATER CHESTNUTS, SCALLIONS, AND SOY SAUCE-  
MIX WELL  
HEAT OIL IN A WOK OR SKILLET, OVER A MEDIUM FLAME  
ADD 1/4 CUP EGG MIXTURE, HEAT UNTIL WELL SET AND LIGHTLY BROWNED  
TURN AND HEAT UNTIL LIGHTLY BROWNED  
REMOVE FROM PAN, KEEP WARM  
REPEAT WITH REMAINING EGG MIXTURE  
SAUCE AS DESIRED  
SERVE HOT OR WARM