



Asian Style Omelette

Serves 2 • Prep 10 mins • Cook 10 mins

INGREDIENTS

- 4 eggs
- 2 tsp Chinese rice wine (shaohsing)
- 1 tbs peanut oil
- 4–6 **QV cooked shrimp**, peeled, tail-off
- ½ small red capsicum, thinly sliced
- ½ small green capsicum, thinly sliced
- 1 small white onion, sliced
- ½ cup coriander leaves
- 1 tbs oyster sauce, to serve

DIRECTIONS

1. Whisk eggs with wine until well combined. Heat oil in a wok or large frypan over high heat. When hot, add egg mixture and cook, pushing uncooked mixture to the edges with a spatula.
2. When almost set (about 1 minute), scatter shrimp and vegetables on half the omelette and cook for a further minute. Carefully fold over the other side of the omelette, then slide out onto a large plate.
3. Halve and serve immediately with oyster sauce.