



SPICE UP YOUR BREAKFAST WITH MALA FRIED CHEESY EGGS

This Mala Fried Cheesy Eggs recipe is a fun, flavorful, and exciting way to start your day. It's a dish that truly brings the bold flavors of Sichuan cuisine right into your kitchen. Give this recipe a try and let us know what you think!

Don't forget to share your culinary creations with us on social media by tagging @50Hertzfoods and @queenofhotpot. Happy cooking and enjoy your breakfast adventure!

INGREDIENTS

- ½ tsp 50 Hertz Red Sichuan Pepper Oil
- 2 tsp Hotpot Queen Wild Mushroom Chili Sauce
- 50g Cheese
- 2 Eggs
- ½ tbsp Chopped Green Onions

INSTRUCTIONS

Step 1

Heat a non-stick pan over medium-low heat. Add the 50 Hertz Red Sichuan Pepper Oil and Hotpot Queen Wild Mushroom Chili Sauce, and let it cook for 30 seconds or until fragrant.

Step 2

Add the cheese to the pan and crack the two eggs over it. Cover the pan and let it cook for 2 minutes or until the cheese has melted and the eggs are cooked to your desired consistency.

Step 3

Sprinkle the chopped green onions on top of the eggs. Enjoy your Mala Fried Cheesy Eggs over rice or on their own.

Notes:
Enjoyed best
when shared.

