

RAMEN SHOP

NIRATAMA

(garlic chive omelette)
with sweet and sour sauce

2 servings

4 large eggs
1 teaspoon soy sauce
2 teaspoon mirin
Salt and pepper to taste
2 tablespoons vegetable oil
1 bunch nira (2 oz) slice to ½ inch pieces

Directions:

Whisk eggs in a medium bowl with mirin, soy, salt and pepper. Set aside.

Heat a non-stick or well-seasoned small sauté pan over medium heat for a minute. Add oil and sauté chives in the pan until wilted. This takes a minute or two. Spread the chives evenly on the pan.

Pour eggs over the top. Swirl the egg around until mixture covers the bottom of the pan. Cover and cook until the edge is light brown, turn down the heat if necessary to completely cook the egg.

Generously drizzle ankake sauce over the top and serve.