



# ROTI JOHN

## INGREDIENTS

- 100g minced beef
- 1 tsp The Satay Club
- 1 tsp olive oil
- 1/2 onion, small dice
- 1 green chilli, small dice
- 1 inch ginger, small dice
- 1 stalk lemongrass, thinly sliced
- 1 clove garlic, crushed
- 1/2 baguette
- 2 eggs
- Mayonnaise and sriracha

A favourite in Singapore and Malaysia, the Roti John is a spicy omelette in a baguette. We've used minced beef, but you can use pork, lamb or chicken as you see fit. Enjoy!

## INSTRUCTIONS

1. Prepare the onion, green chilli (remove seeds for milder heat), ginger, lemongrass (remove outer layer) and garlic
2. Heat the olive oil over a medium high heat, and fry the prepared ingredients for 3 minutes, and then transfer to a plate
3. Add the minced beef to the hot pan and fry for 15 minutes, allowing all the liquid to be cooked off, and the beef to become dark brown and crispy
4. Whilst the beef is cooking, cut the baguette in half lengthways. Crack two eggs into a dish, mix well with salt and pepper, and then place the baguette halves cut side down into the eggs. Leave them for 5 minutes to soak up the egg
5. When the minced beef is crispy, add 1 tsp of The Satay Club and fry for 1 minute before adding the onion/chilli mix and frying for 1 further minute
6. Remove the baguettes from the egg mixture and place egg side up. Spoon over the minced beef mixture and pack down into the baguette, then add any remaining egg onto the top
7. Put the pan over a medium high heat and when hot, quickly add the baguette halves to the pan egg side down, and fry for 4 minutes
8. Add mayonnaise and sriracha and place the two baguette halves together to serve



Feeds

1



Prep time

15 m



Cook time

25 m

