

Summer Egg Roll

ingredients list

- Cooking oil
- 4 beaten eggs
- 1 cup mozzarella cheese
- 1/2 cup chopped tomatoes
- 1/2 cup green peas
- 1/2 cup diced ham

Garnishing

- 1 tbsp parsley



Summer Egg Roll recipe

- 1 Heat pan on medium heat, and put in the oil on the heated wok.
- 2 Sauté the ham, green peas and chopped tomatoes until they have some colour and fragrance.
- 3 Add the beaten eggs into the pan.
- 4 Stir the eggs to ensure that the mixture is evenly-cooked.
- 5 Add in the mozzarella cheese.
- 6 Gently fold the egg into a roll.
- 7 Flip the egg roll to ensure that it takes its shape and the cheese inside is melted.
- 8 Slice your egg roll (*Be careful as the melted cheese may ooze out!*).
- 9 Garnish with parsley - *and we're done!*