

Egg Roll Lunch Box



Korean egg rolls are a popular Korean side dish. The ingredients are easy to find. Also, because the eggs look nice and compact, they are popular in your children's school lunch boxes.

Seasoned well, the Korean egg rolls are delicious and a bit salty. It's perfect with a bowl of steamed rice. You can also squeeze a little tomato / tomato sauce over the egg rolls to suit your taste.

Key facts

- Prepare time 10 mins
- Cooking time 5 mins
- Serving: 1 person

Ingredients A:

- 2 pcs of egg
- 1 pinch of Himalayan Rock Salt

Ingredients B:

- 2 pcs steamed lady finger
- 50g Steamed rice
- Steamed vege

Method:

1. Crack the egg in the bowl and add in salt, whisk until combined
2. Heat the frying pan with vegetables oil
3. Pour in egg mixture and over low heat cook it over until half done
4. Roll the omelet with steamed lady finger
5. Cut the egg roll and put into lunch box
6. Put all ingredients B into lunch box