Zip Zilp and Zang

Tomato Eggs, famously known to the Chinese palate as 番茄炒蛋

Step 1:
Chop up some tomatoes and cook em’ up for a few minutes until the tomatoes are a bit runny. Add a bit of ketchup and sugar, mix well all up in the pan with the tomatoes.

Step 2:
Take tomatoes out of pan, put in bowl off to the side. (Total cook time to this point 3-5 minutes)

Step 3:
Whisk up some eggs in a separate bowl, add salt to the whisked eggs. Now put some oil in the same pan used to cook the tomatoes and scramble these eggs up!

Step 4:
Once eggs are no longer runny, add the tomatoes back in.

Step 5:
Mix it all up and squadoosh, you have yourself some mighty fine tomato eggs. Serve on rice to maximize the experience!