

Stir-Fry Celery with Eggs

PREP TIME: 5-10 MIN | COOK TIME: 6 MIN | SERVINGS: 1-2

INGREDIENTS:

- 3 eggs
- Salt and pepper, to taste
- 2 Tbsp oil, separated
- 5-6 stalks of celery, cut into bit-sized pieces
- 7 cloves garlic, minced
- 1 Tbsp water
- 2 tsp oyster sauce (optional)

RECIPE NOTES:

- Don't have oyster sauce? Try teriyaki, hoisin, soy or tamari sauce.
- Feel free to skip the eggs for a simple celery stir-fry.
- For a filling meal, serve with rice.

DIRECTIONS:

- Whisk eggs in a small bowl. Season with salt and pepper.
- Heat 1 Tbsp oil in a large skillet over medium-high. Add eggs and cook, scrambling, until almost done or about 80% cooked. Transfer to plate.
- Add another 1 Tbsp of oil to pan. Add garlic and stir-fry for about 30 seconds. Add celery and cook for 1 minute. Add in 1 Tbsp of water, stir, cover with a lid and cook for 1 minute.
- Stir in oyster sauce (or alternative) if using. Add back eggs and stir-fry for 1 minute.
- Remove from heat and serve immediately.



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RECIPE FROM LITTLE YAN
COOKING (YOUTUBE)