

Sweet and Sour Fried Eggs



Preparation time:	20 mins
Serves:	4 people
User Rating:	★★★★☆

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Bring restaurant flavours into the comfort of your home when you make these Sweet & Sour Fried Eggs from SBA Food Editor, [Camellia Ling Aebischer](#). We'll even show you how to make a Chinese homestyle sweet and sour sauce that is packed with complex flavours. Keep scrolling to see how!



Ingredients

- 6-8 eggs
- 2 tbsp soy sauce
- 2 tbsp shaoxing
- 3 tbsp ketchup
- 2 tbsp sugar
- 1 tbsp rice vinegar
- 1 tbsp oyster sauce
- 1 tbsp cornflour
- 1 tsp garlic, grated

- 1 tsp ginger, grated
- ½ cup water
- Steamed rice, to serve
- Sliced spring onions, to serve

Method

1. In a large frying pan over medium heat, fry eggs until almost cooked. Flip and fry for a further few seconds to set the top. Remove the eggs from the pan and set aside.
2. Mix the remaining sauce ingredients in a medium bowl, then return the empty pan to the heat. Add sauce ingredients and simmer for a few minutes until thickened and reduced slightly.
3. Return the eggs to the pan to warm through with the sauce ingredients.
4. Serve hot with steamed rice. Scatter with spring onion to garnish.