

Omurice

- a little oil
- day-old [white rice](#) [1] or [fried rice](#) [2]
- catsup
- eggs
- milk or cream
- salt and pepper
- optional: melty cheese
- optional: warm tomato soup

Add just a little oil to your pan, and heat to medium or medium-high. Add in the rice, and stir while it gets hot. Add catsup to the rice as you cook it. Remove the rice to a separate bowl.

Wipe the pan clean, and add another drizzle of oil.

Whisk egg, milk or cream, and salt and pepper. Once oil is hot, pour the egg mixture into the pan.

Quickly stir with chopsticks for about 5 seconds, then turn pan to even out egg. Optionally, add a little melty cheese now. Turn off the stove. Scoop one omelet worth of rice into the center of the fried egg.

Fold the egg over the rice, move to the edge of the skillet, and flip onto a plate. Shape the omelet with a paper towel, and garnish with catsup on top.

Serve. Another delicious option is to make the rice omelet with white rice using no catsup at all, and to serve in the bottom of a bowl with tomato soup.

Preparation time: 10 minutes

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Links:

[1] <http://kitchen.unseelie.org/./225>

[2] <http://kitchen.unseelie.org/./153>