

Egg Fried Rice Recipe

You need



chopsticks



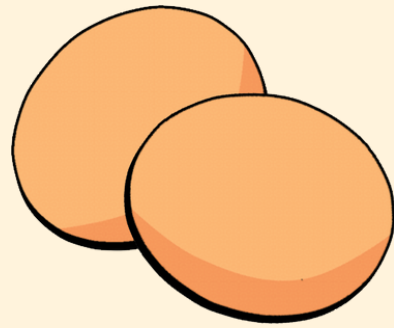
bowl



wok

Ingredients

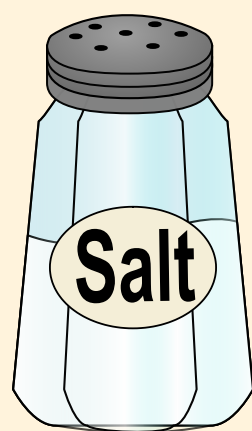
2 eggs



1 bowl of rice



salt



oil



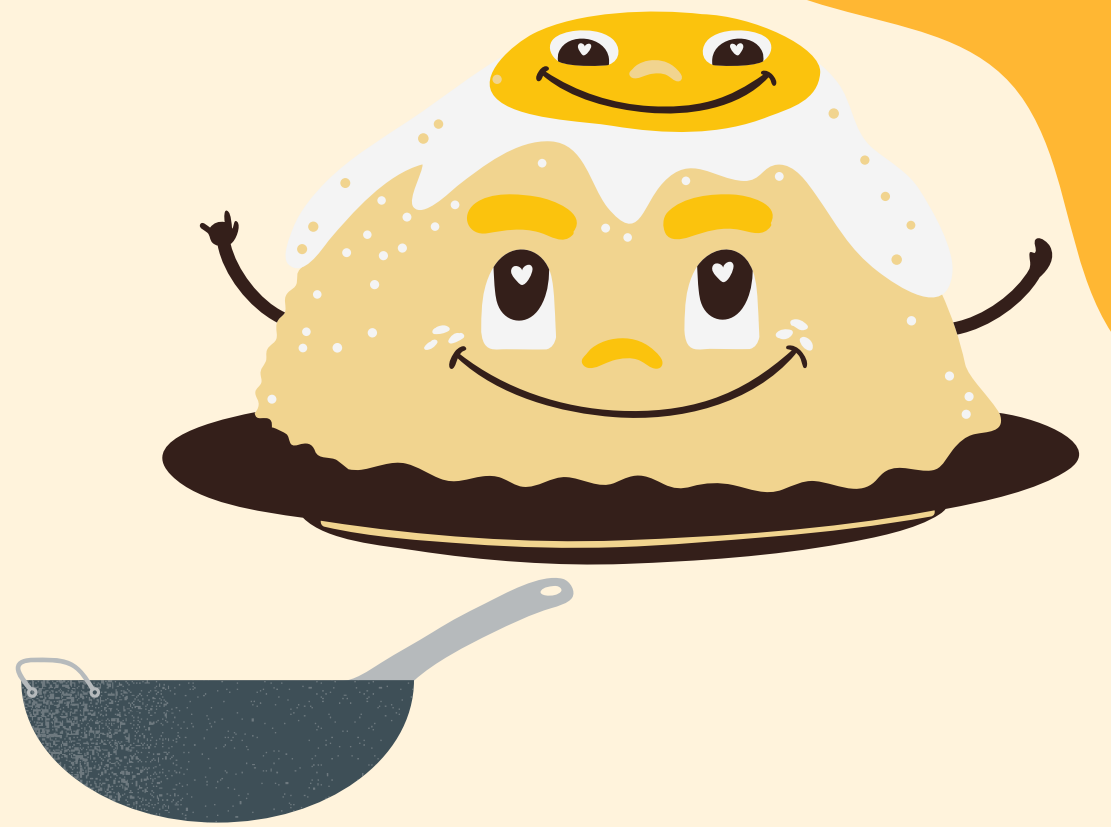
Directions

- 1, Break two eggs in a bowl
- 2, Stir eggs into liquid with chopsticks
- 3, Add oil to the pot, and heat the pot till hot
- 4, Add eggs liquid and scramble it
- 5, Add rice and continue to stir and fry with eggs.
- 6, Add salt and continue to fry until the rice not stick together
- 7, Complete and enjoy!

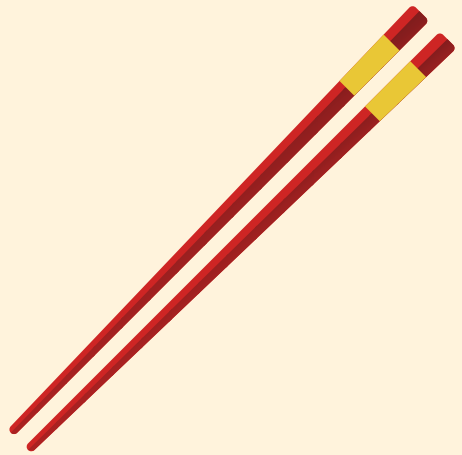
key words: egg liquid, a bowl of rice, chopsticks, pot

key language structures: break two eggs in a bowl, stir eggs into liquid with chopsticks, add eggs liquid and scramble it, add salt and continue to fry until the rice not stick together

蛋炒饭



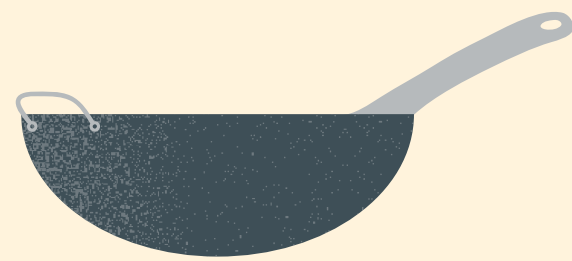
你需要



筷子



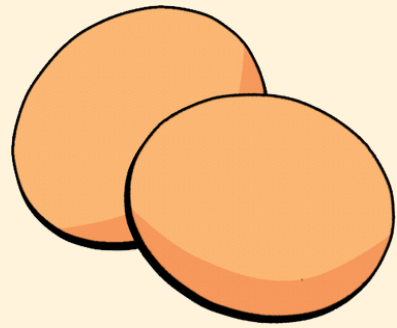
碗



炒锅

材料

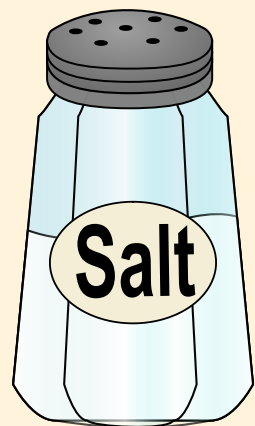
2 个鸡蛋



1 碗米饭



盐



油



步骤

- 1, 鸡蛋两个打到碗里
- 2, 用筷子把鸡蛋打成蛋液
- 3, 锅中加油大火
- 4, 放入鸡蛋搅散, 翻炒
- 5, 放入凉米饭继续炒
- 6, 加入盐继续炒, 炒到米饭粒粒分明
- 7, 出锅

关键词: 蛋液, 1碗米饭, 筷子, 锅

关键语言结构: 鸡蛋两个打到碗里, 用筷子把鸡蛋打成蛋液, 放入鸡蛋打散, 翻炒, 加入盐继续炒, 炒到米饭粒粒分明