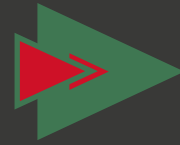




## The Fantastic Four



+/- 500 calories

Preparation time: 15 min

### Cooking process

For the sour and pickled onions, cut the onion super fine, add the juice one of a whole lime and a good pinch of salt. Then leave it in the refrigerator for at least one hour.

Cut the garlic, ginger, turmeric and the pepper finely. Preheat the pan on the fire, before you put the oil in the pan. When the oil is hot, add the garlic ginger and turmeric. Fry it light brown before you add the eggs. According to your own wishes, you can leave the yolks intact or distribute them. Divide the egg-white well and then lower the temperature of the pan. Sprinkle some soy sauce on the edges and add the paprika powder and put a lid on. When the egg-white is good and the yolks are to your liking, throw the chopped coriander over it. You can add extra salt, when the soy sauce is low in salt or you have added too little. Eat it together with corn tostados, rice cakes, or a slice of bread.

### Cooking necessities

- Non-stick pan
- Spatula
- Cutting board
- Knife

### Ingredients

- Sesame seeds
- 2-3 cloves of garlic
- Ginger (as desired)
- Turmeric (as desired)
- Green or red pepper
- 4 stalks Coriander
- Paprika powder
- Soy sauce
- 1½ Lime
- 4 eggs
- Olive oil
- Salt and pepper as desired
- 1 Onion

