

## Okra scrambled eggs

### Ingredients:

- 300 grams okra, sliced
- 4 eggs (break into a bowl, beat slightly)
- 1 onion, sliced
- ½ teaspoon salt
- ½ teaspoon sugar
- 2 tablespoons cooking oil

### Steps:

- Heat cooking oil in pan. Add onion, saute until translucent.
- Add okra, continue saute until okra cooked. Approximately 5 - 8 minutes.
- Season with salt and sugar.
- Add eggs, stir and scramble. Let eggs combine and coated with some of the okra.
- Cook 1 – 2 minutes. Remove from heat.
- Serve with rice.