

Korean Egg Rolls

Ingredients

- 2 eggs
- 1 Tbsp water
- 1 scallion, chopped
- salt & pepper to taste
- vegetable oil

Directions

Beat eggs until combined but not frothy. Mix in the water, chopped scallions, salt and pepper.

Heat a very thin layer of oil on an 8" non-stick pan over medium heat. Pour the egg mixture onto the pan. Swirl the pan around so the egg covers the pan. Cook for 2-3 minutes, or until the edges start to stiffen. Lower heat to low and continue cooking until the edges are cooked through and the center is solid. Turn heat off.

Using two spatulas, roll the edges of the omelette into itself and continue rolling until you have a cigar shaped roll. Cut into sections to serve.