

Scallion Egg Wrap

By Genevieve Ko

Ingredients:

2 large eggs
kosher salt
1 8-inch flour tortilla
1 scallion, thinly sliced
2 tbsp fresh cilantro, chopped (about 4 sprigs)
1 tbsp Chinese pickled mustard greens (optional)
Hoisin sauce, chili paste and sesame seeds for serving (optional)

Directions:

1. Beat the eggs and a pinch of salt in a small bowl with a fork until almost blended with some yellow streaks remaining.
2. Heat a small nonstick skillet over medium heat. Place the tortilla in it and heat until warmed through, about 1 minute.
3. Raise the heat to medium-high. Add the oil to the skillet, then the scallion and $\frac{1}{8}$ teaspoon salt. Cook, stirring, until just bright green and tender, about 30 seconds. Add the eggs, vigorously stir with a silicone spatula to scramble lightly, then quickly spread in an even layer. Scatter on the cilantro and pickled greens, if using, then immediately press the warmed tortilla on top and let cook until the egg just sets and sticks to the tortilla, about 30 seconds. Flip onto a plate, egg facing up.
4. If using, drizzle the hoisin sauce and chili paste over the egg and sprinkle with sesame seeds. Fold in quarters and serve immediately or wrap in foil to eat out of hand.