

### Egg Foo Yong

1-1/2 cups **ReddiEgg** Real Egg Product  
1/4 cup Green onions, chopped  
2/3 cup Bean sprouts, canned  
1/4 tsp Salt

#### Brown Sauce

1 cup Water  
4 Tbsp Soy Sauce  
2 tsp Cornstarch  
2 tsp Sugar



Beat Egg Product until thick and foamy, about three minutes. Stir in bean sprouts, onions and salt. Coat a 10" skillet with nonstick cooking spray before cooking each patty. Pour heaping 1/4 cup egg mixture into hot skillet, forming a patty. Cook until patty is set and brown, turn, browning other side. Set aside and keep warm. Serve with brown sauce. Brown Sauce: Combine cold water, soy sauce, sugar and cornstarch in a saucepan. Cook until mixture thickens and boils; stirring constantly. Boil and stir one minute. Immediately serve over patties. **Makes 6 servings.**  
Calories = 46; Fat = 0; Cholesterol = 0 milligrams.