How To Fried A Egg In Microwave

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Most people start their day by eating an egg and drinking coffee for breakfast. However, making an egg early in the morning, and that too, on a stove, can be a real bother to some people. It is very easy to make fried eggs in the microwave, provided the cook uses the right recipe; **Cookpad**.

Can You Microwave Fried Egg? It doesn't take very long to make a fried egg in the microwave. First, the cook has to take a microwave safe dish, and then add 1 tsp. of water. The water has to be equally distributed on the bottom of the bowl. Then, crack an egg into the bowl, and poke a hole in the sunny side up, using a toothpick or a fork. Cover the microwave safe dish; the cook can use a cling wrap or just a dish; Microwave MasterChef. Check out how to clean your microwave — Click Here.

The egg has to be put in the microwave for 30 seconds; if the cook feels that the egg needs more time, and then he should microwave it for another 30 seconds. When the egg makes a popping sound, usually it means that the egg is done. Can a microwave food be cooked in an oven – **More Info**.

How Long To Microwave Fried Egg? It takes less than a minute to microwave a fried egg. To make sure that the egg is cooked properly, the cook can put it inside the microwave safe dish, and check it after thirty seconds interval. How to microwave broccoli – **Go Here**.

Can You Microwave A Cold Fried Egg? Cooks can easily microwave a cold fried egg. They should put the cold fried egg in the microwave, and cook it for sixty seconds. This way, the egg yolk will be properly cooked and firm. However, it is not good to reheat fried eggs in the microwave, because their texture becomes rubbery.

Can You Microwave Egg Fried Rice? For those who love fried rice, but don't want to go through the hassle of cooking them on stove, they can follow the recipe below:

- Take ½ cup of rice; combine it with 1 cup of water, 1 tsp soya sauce, 1 tsp sesame oil and 2 strips of bacon, chopped
- Then, microwave these ingredients in a microwave-safe dish, by covering them for 6-8 minutes. Before taking them out, check if the rice is ready
- Take ½ cup of frozen peas and carrots and mix them in the rice
- Take a microwave safe mug, put two eggs in it, and then beat them, after adding salt
- Microwave the eggs and the rice for 1-2 minutes, to make sure that the eggs are cooked
- Break the cooked egg into small pieces and then mix them with rice. The cook can garnish the rice with scallions and then serve; <u>Tasty</u>.

There are many easy microwave recipes, where people can include fried eggs in other dishes as well. When people cook fried eggs in the microwave, then they create less mess and retain their taste.

The post How To Fried A Egg In Microwave appeared first on Bill Lentis Media.

via Best Microwave – Bill Lentis Media https://billlentis.com January 03, 2020 at 01:21AM