

Recipe

EASY FRIED RICE



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Recipe

- Cooked, chilled rice: White or brown, refrigerated.
- Eggs
- Veggies: Carrots, onions, green onions, peas, or your favorites.
- Garlic: Freshly minced.
- Soy sauce
- Butter

Method

- **Scramble the eggs:**
- Heat a small knob of butter in a large sauté pan.
- Scramble the eggs, breaking them into small pieces as they cook.
- Transfer the eggs to a plate and set aside.
- **Sauté the veggies and garlic:**
- Return the pan to medium heat.
- Add onions, carrots, peas, and garlic.
- Sauté until the veggies are softened and cooked through.
- **Stir-fry the rice:**
- Turn stove to high heat. Push the veggies to one side of the pan.
- Add the remaining butter to the other side, then toss in the chilled rice and soy sauce
- Stir everything together and continue sautéing for about 3 minutes, stirring every 15-20 seconds, until the rice and veggies begin to brown slightly.
- **Combine and finish:**
- Remove the pan from heat. Stir in green onions and scrambled eggs.
- **Season and serve:**
- Taste and adjust with salt, pepper or soy sauce
- Serve warm and enjoy



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