

EASY FRIED RICE

An easy and delicious fried rice that uses up all the veggies in the fridge, as well as leftovers!

TOOLS

- Large frying pan

INGREDIENTS

- 1 tablespoon of a neutral oil
- 2 stalks green onion, chopped
- 1/2 cup frozen peas
- 1/2 cup frozen corn
- 1/2 a diced pepper
- 3 cups cooked rice
- 2 eggs
- 1 tablespoon butter + a little more at the end
- 2-3 tablespoons soy sauce, plus more if needed
- 1 teaspoon sesame oil
- Pepper to taste

DIRECTIONS

1. Preheat a large frying pan to medium heat.
2. Add the oil, onion, corn, peas and peppers. Pan fry until everything is tender.
3. Add the rice and stir fry a bit more.
4. Push everything to the sides of the pan, then toss in a lump of butter then crack in your eggs and stir fry them until everything is cooked.
5. Add the soy sauce, then stir fry everything again.
6. Add a little more butter, add the sesame oil, season with pepper, taste and enjoy!