

Egg Fried Rice



Recipe By Munch Master

Ref: 653

Heading: Side Dishes

Cuisine: Chinese

Food Type: Vegetarian

No of Portions: 4

Ingredients & Prep

500 g Cooked cold rice

4 Egg

4 Spring onion sliced on an angle

1 Onion med brown finely chopped

3 Garlic clove grated

2 tbsp Light soy sauce

2 tsp Toasted Sesame oil

1/2 tsp Ground white pepper

2 tbsp Groundnut oil

2 pinch Salt

Suggestion & Tips

You can add small shrimp or peas if you wish.

Method

Step 1 - In a bowl add Sesame oil, salt & the pepper & mix together, then add eggs & beat well with a whisk, then set aside.

Step 2 - Heat a wok or frying pan over a med to high heat, when hot add oil, onion & garlic & stir fry until very light brown, then add rice, spring onion, soy sauce, then stir fry for 1 min, then add the egg & mix in until the egg is cooked, then serve.