



Fried Rice

This is a basic recipe for fried rice that you can add to as desired. If adding other ingredients, increase the number of eggs to 3.

Ingredients:

- 1 - 2 green onions, as desired
- 2 large eggs
- 1 teaspoon salt
- Pepper to taste
- 4 tablespoons oil for stir-frying, or as needed
- 4 cups cold cooked rice
- 1 - 2 tablespoons light soy sauce or oyster sauce, as desired

Preparation:

Wash and finely chop the green onion. Lightly beat the eggs with the salt and pepper.

Heat a wok or frying pan and add 2 tablespoons oil. When the oil is hot, add the eggs. Cook, stirring, until they are lightly scrambled but not too dry. Remove the eggs and clean out the pan.

Add 2 tablespoons oil. Add the rice. Stir-fry for a few minutes, using chopsticks or a wooden spoon to break it apart. Stir in the soy sauce or oyster sauce as desired.

When the rice is heated through, add the scrambled egg back into the pan. Mix thoroughly. Stir in the green onion. Serve hot.

Bales family