

# Fried Rice

serves 4-5

## INGREDIENTS

4 cups of cooked & chilled white rice (this requires 1.3 cups of uncooked rice)

2 Tb butter, divided

2 eggs, whisked

2 medium carrots, small dice

1 small onion, small dice

3 cloves (or 1 Tb.) garlic, minced

1 cup frozen peas

3 Tb soy sauce

2 Tb oyster sauce

1 tsp sesame oil

Optional: slice green onion for garnish

## INSTRUCTIONS

Heat 1 Tb of the butter into a wok.

Add the whisked eggs and scramble until fully cooked. Remove eggs from the pan and set aside

Add the remaining Tb of butter to the wok and melt.

Add carrots and onion to the wok and cook until tender, 3-4 minutes.

Stir in garlic and cook for an additional minute.

Add in the cold rice and peas and saute for 3-4 minutes. The rice should brown up a bit.

Add the eggs back into the wok and stir in the soy sauce, oyster sauce and sesame oil. Cook for 1-2 minutes to heat through.

Serve immediately with green onions for garnish

## WHITE RICE

2 cups of water

½ cups of Calrose rice

Measure water into a large saucepan. Bring to a boil. Stir in rice rinsed in a sieve.

Reduce heat, cover and simmer for 20 minutes. Remove from heat. Let stand covered for 5 minutes or until water is absorbed. Fluff with a fork. Serve.