



great if you are not able to do this.

## Easy Fried Rice

PREP TIME: 20 MINS COOK TIME: 15  
MINS TOTAL TIME: 35 MINS  
SERVES: 8

An easy and delicious fried rice that will go perfectly to any Chinese dish!

### INGREDIENTS

3 cups cooked rice \*  
2 Tbs sesame oil  
1 small white onion, chopped  
1 cup frozen peas and carrots, thawed  
2-3 Tablespoons soy sauce (more or less to taste)  
2 eggs, lightly beaten  
2 Tbsp chopped green onions (optional)

### INSTRUCTIONS

Preheat a large skillet or wok to medium heat. Pour sesame oil in the bottom. Add white onion and peas and carrots and fry until tender.

Slide the onion, peas and carrots to the side, and pour the beaten eggs onto the other side. Using a spatula, scramble the eggs. Once cooked, mix the eggs with the vegetable mix.

Add the rice to the veggie and egg mixture. Pour the soy sauce on top. Stir and fry the rice and veggie mixture until heated through and combined. Add chopped green onions if desired.

### NOTES

\* For the rice they suggest day old rice. I usually cook mine in the morning or night before and refrigerate. It will still taste