



“Bake what you love, and love what you bake”
Established in 2005

Fried Rice

Prep Time: 15 min.

Servings: 8 – ¾ cup servings

Here's What You Need:

- 1 - 2 green onions, or one white or yellow onion chopped
- 2 to 4 large eggs – scrambled
- 2 cups frozen mixed vegetables
- 4 tablespoons oil
- 4 cups cold cooked rice
- 3 to 4 tablespoons soy sauce
- 1 cup cooked chopped protein: Fish, Chicken, Beef or Pork

Here's How You Do It:

On medium setting, heat 2 tablespoons olive oil in a large skillet or wok. Add chopped onion. Cook for 3 minutes, until fragrant. Stir in frozen mixed vegetables, cook for 5 minutes. Remove vegetables from pan and set aside in a bowl or dish.

Add remaining oil to the pan and pour in beaten eggs, stirring quickly to scramble eggs. Stir in cooked rice, cooked vegetables, protein and continue to cook and stir for 5 minutes. Add 3 to 4 tablespoons soy sauce and toss to coat rice, vegetables and egg.