

Fried Rice

Prep time: 10 minutes

Cook time: 15 minutes

Serves: 4-6

Ingredients:

- 1 – 2 green onions, as desired
- 2 large eggs
- 1 tsp. salt
- Pepper to taste
- 4 tbs. oil for stir-frying, or as needed
- 4 cups cold cooked rice
- 1 – 2 tbs. light soy sauce, as desired
- Japanese Pink Sauce
- * Cooked vegetables and/or meat of choice

Directions:

1. Wash and finely chop the green onion.
2. Lightly beat the eggs with the salt and pepper.
3. Heat a wok or non-stick frying pan on med-high. Add 2 tbs. oil. When oil is hot, add eggs and cook, stirring, until they are lightly scrambled but not too dry. Remove the eggs and clean out the pan.
4. Add 2 tbs. oil. Add rice and stir-fry for a few minutes using a wooden spoon to break apart. Stir in the soy sauce. *Add cooked meat and/or vegetables if desired.
5. When the rice mixture is heated through, add the scrambled egg back into pan. Mix thoroughly and stir in green onion. Serve hot with $\frac{1}{4}$ - $\frac{1}{3}$ cup of Japanese Pink Sauce. (Sauce can be poured over rice or served in small bowl on each plate for dipping.)

*Make this a complete meal by adding crisply cooked broccoli, carrots, squash, etc. as well as cooked shrimp, chicken, beef, or pork.