

Chicken Fried Rice

Cook Time: 25 minutes

3 servings

Ingredients

2 tbl peanut oil

2 green onions, chopped

¼ cup carrot, chopped

2 eggs beaten

2 cups cold cooked rice

2 tbl soy sauce

Dash of sesame oil

Directions

Heat oil in a wok over medium high heat. Add green onions and carrot, stirring constantly. Cook for about 1 minutes before adding beaten eggs. Break up the eggs as they cook. As the eggs set, add rice to the wok. Begin incorporating the rice, eggs and vegetables immediately.

Add soy sauce and sesame oil and continue stirring to incorporate and coat the rice. Additional soy sauce may be necessary to reach optimum flavor. Serve immediately.