

SIMPLE FRIED RICE

INGREDIENTS

Cooked White Rice (Either short grain or medium grain)	:	3.5 cups
Large Eggs	:	4
Cooking Oil	:	3 tablespoon
Ground black pepper	:	1.25 teaspoon
Salt	:	A dash
Soy Sauce	:	2 tablespoon
Chopped green onion	:	2/3 cups

Preparation Time : 15 mins

Level of Difficulty : Easy

Suitable for vegetarian

METHOD OF PREPARATION

1. Cook 1 2/3 measuring cups (or 2 rice cups) of uncooked white rice to produce 3.5 measuring cups of cooked white rice. The cooked white rice should be kept warm, about 70°C - 75°C (158°F - 167°F).
2. Use a whisk or fork to beat the eggs lightly.
3. Measure and get ready ALL ingredients before starting to cook. The cooking should only takes 5 minutes or less to achieve the best result.
4. Place the oil in a large wok or saucepan. Turn on the medium heat. The oil is hot enough once there is steam coming from the oil / wok.
5. Place in the beaten eggs and use a wooden spoon to swirl it. Once the eggs is 35% - 40% cooked (still gooey), place in the white rice immediately. Use the wooden spoon to mix the eggs and rice together. It should be done as fast as possible in order to achieve a nice coating of the eggs on the rice.
6. Then place in salt and followed by ground black pepper. Stir to mix well.
7. Then place in the chopped green onion and saute for few seconds.
8. Use the wooden spoon to move the rice to the side of the wok or saucepan, then pour in the soy sauce. It should produce a sizzling sound to create a smoky flavor.
9. Use the wooden spoon to mix the soy sauce with the rice.
10. Dish up and serve. If not serving immediately, place in a warmer or rice cooker to keep warm.