

# Fried Rice Done Super Fast!

## Ingredient

3 Cups cooked white rice

5 slices Oscar Mayer bacon , cut into 1/2 in pieces (for flavor and the oil)

You can omit the bacon, just add 3 Tbs of sesame or veg oil for first step, with the onion.

3/4 Cup Coarsley chopped onion

4 Tbs light soy sauce

1 cup bean sprouts

1 cup frozen Bird's Eye peas

1/4 Cup minced peanuts

1/2 Cup Diced fresh carrots

2 eggs, beaten slightly

3 Tbs Chopped green onion, tops only

Optional chicken, sausage, Veggies or beef

## Instructions

Partially cook bacon in large wok or skillet. Add onion, cook until tender but not brown.

Stir in cooked rice and soy sauce, cook until heated through, stirring occasionally. Add Peas ,carrots,sprouts and peanuts.

Push rice to side. Pour egg into middle of the pan. Stir quick to scramble, until done. Stir egg into rice and blend.

Add green onion and any additional cooked ingredients (chicken

, sausage, beef, shrimp or vegetables)

Ready !

Source : [allrecipes.com](http://allrecipes.com)