

FRIED RICE

Ingredients:

3 Tbsp. butter, divided
2 eggs, whisked
2 medium carrots, peeled and diced
1 small white onion, diced
1/2 cup frozen peas
3 cloves garlic, minced
salt and pepper
4 cups cooked and chilled rice (I prefer short-grain white rice)
3 green onions, thinly sliced
3-4 Tbsp. soy sauce, or more to taste
2 tsp. oyster sauce (optional)
1/2 tsp. toasted sesame oil

Directions :

Heat 1/2 tablespoon of butter in a large skillet over medium-high heat until melted. Add egg, and cook until scrambled, stirring occasionally. Remove egg, and transfer to a separate plate.

Add an additional 1 tablespoon butter to the pan and heat until melted. Add carrots, onion, peas and garlic, and season with a generous pinch of salt and pepper. Saute for about 5 minutes or until the onion and carrots are soft. Increase heat to high, add in the remaining 1 1/2 tablespoons of butter, and stir until melted. Immediately add the rice, green onions, soy sauce and oyster sauce (if using), and stir until combined. Continue stirring for an additional 3 minutes to fry the rice. Then add in the eggs and stir to combine. Add the sesame oil, stir to combine, and remove from heat.