

CHINESE FRIED RICE

(YIELD: 4 SERVINGS)



INGREDIENTS

1. 4 bowls of cooked rice
2. ½ cup of shredded carrot
3. 3 eggs, scrambled
4. ¼ cup of diced onion
5. 2 cloves of minced garlic
6. ½ onion, diced
7. ~ 4 bowls of chopped cabbage
8. soy sauce for color
9. salt to taste

PREPARATION

1. Scramble eggs until golden brown, set aside for later
2. (high) Heat the pan and use 2 tablespoons of oil to sauté garlic and onion until semi-soft
3. Add carrots and cabbages and stir until they are nearly cooked
4. Add rice and stir well. Turn to medium or low heat to prevent rice sticking to the pot
5. Add soy sauce and salt to taste, turn up the heat to absorb moisture from the liquid
6. Mix in the eggs and quick stir in the green onion for flavor.