



Egg Fried Rice

A RECIPE BY OLIVE DINING

ingredients

- 50g Carrot (diced)
- 60g Onion (diced)
- 50g Pepper (diced)
- 1x Egg
- 150g Rice
- 300ml Water



method

- Boil the Rice until the water has evaporated then run under cold water to cool down and drain.
- In a hot wok or frying pan, fry the Onion, Carrot and Pepper until crisp.
- Add the Rice and fry for a further 2 to 3 minutes.
- Move the Rice mix to one side of the wok/ pan and scramble the egg in the other side, once scrambled mix through the rice
- Season to taste, we like to add Soy Sauce and Fresh Coriander.