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Sweetnicks House Fried Rice

Heat 3 tablespoons vegetable oil in large skillet. Add 4 cloves garlic (minced), 2 onions (chopped), 1/2 tsp ginger paste, 1 tsp salt, 1 tsp pepper, 1 tsp sugar, 1 tablespoon Tamari/soy sauce. Cook until onions are soft, about 5 minutes (might need to add a little more oil or soy sauce to keep everything “wet”). Add 3 cups cooked rice. Stir fry 5 minutes so rice can absorb flavors. Add 1 cup peas. Stir well into rice mixture. Just before serving, add 2 eggs, beaten. Over medium heat, stir carefully through rice until eggs are cooked. Serve hot.

Sweetnicks Notes: You might find you need to add more salt/soy to taste. For variety, sometimes I add some cooked chicken pieces (rotisserie chicken works great) or cooked shrimp. You may never order Chinese take-out Fried Rice again!