



EGG FRIED RICE

200G COOKED RICE

2 EGGS

1 TBSP OIL

1- 2 TBSP DARK SOY SAUCE

1 SPRING ONION TO GARNISH

- 1. HEAT OIL IN A WOK OR LARGE FRYING PAN ON A HIGH HEAT.**
- 2. ADD RICE AND COOK FOR 3-4 MINUTES STIRRING CONTINUOUSLY.**
- 3. MOVE RICE TO ONE SIDE OF PAN.**
- 4. BEAT EGGS WITH A FORK AND ADD INTO EMPTY SIDE OF PAN.**
- 5. STIR QUICKLY AND CONTINUOUSLY TO SCRAMBLE THE EGGS AND COOK.**
- 5. MIX EGG AND RICE TOGETHER.**
- 6. ADD 1-2 TBSP DARK SOY SAUCE.**
- 7. SERVE AND GARNISH WITH SLICED SPRING ONION.**

#HOMECOOKEDWITHOUTTHEHASSLE

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