

Bacon and Egg Fried Rice

From the Kitchen of [Deep South Dish](#)

INGREDIENTS

- 3 slices bacon, chopped
- 1 cup chopped onion
- 1 medium clove garlic
- 1 cup leftover cooked mixed vegetables
- 2 large eggs, at room temperature, beaten
- 3 cups leftover, cooked rice, at room temperature
- 1 tablespoon low sodium soy sauce
- 1 tablespoon oyster sauce

INSTRUCTIONS

1. Add bacon to a deep, non-stick skillet or wok and cook, well-done to almost crisp; set aside. Chop.
2. Add onion and garlic to drippings and cook over medium heat until tender.
3. Add leftover, cooked vegetables and toss to warm through. Scoot vegetables to the outside of skillet.
4. Add beaten eggs to the center and immediately top with the rice. Use a spatula to press rice into the eggs, let sit a few seconds, then begin folding the rice onto itself to incorporate the eggs throughout.
5. Make a well in the center, add the soy sauce and oyster sauce and stir into the rice to coat through.
6. Add bacon, taste and add salt and pepper if needed and transfer to serving dish. Serve right away.

NOTES

May substitute any frozen vegetables, however, either microwave or blanch on the stovetop to cook through before proceeding with recipe. If I have some fish sauce in the house, I'll add a couple shakes of that too.

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