



Fried Rice

Ingredients

- 2 T oil
- 4 large carrot, diced
- 2 T garlic, minced
- 1 onion, diced
- 1 cup frozen peas
- 8 eggs, beaten
- 8 cups rice, cooked
- 1 cup soy sauce
- ½ cup sesame oil
- 2 T oyster sauce
- Salt and pepper, to taste
- 6 green onions, green parts, sliced thin

Directions

- In a wok or deep skillet, heat up the oil over high heat and cook carrots, onions, and garlic until onions are translucent.
- Push all of the cooked vegetables to the side of the pan.
- Beat the eggs in a small bowl
- Pour into the cleared half of the pan. Scramble the eggs and mix with the rest of the vegetables.
- Add peas, rice, soy sauce, sesame oil, salt and pepper.
- Mix well and let the rice cook a few minutes for flavors to combine
- Toss with sliced green onions and serve