

Kate's Fried Rice

Serves 4



Equipment:

Wok or large frying pan
Small fry pan for omelette
Bowl and fork for beating eggs
Chopping knife
Chopping board
Measuring spoons
Rice cooker or pan and sieve for rice

Ingredients:

2 Cups cooked rice (preferably from the day before)
1/4 onion, chopped
1 rasher bacon, chopped
1 clove garlic, chopped
1/2 chilli, chopped (optional)
4 mushrooms, sliced
1/2 corn on the cob, kernels removed
1/4 cup of peas
1/4 bunch of coriander - roots chopped
2 tbsp soy sauce

Method:

In a hot fry pan add some oil and saute the onion and bacon. Add Mushrooms, chilli, garlic and coriander root. Cook until they sweat. Add the corn and peas, cook for 2 minutes.
Add rice and fry till the rice is hot. Add soy sauce, salt and pepper. Taste to check the seasoning. Add chopped coriander leaves.

To Serve:

May be served with a fried egg on top or with a chopped up omelette.

Food, Fun, do!