

# Photo Coming Soon



## Quick & Satisfying Homemade Fried Rice

### INGREDIENTS

- 4 Cups Uncooked Rice
- 1 Tablespoon Olive Oil
- 1 Egg
- $\frac{3}{4}$  Cup Vegetables
- 2  $\frac{1}{2}$  Tablespoons Sesame Oil
- $\frac{1}{4}$  Cup Soy Sauce

### DIRECTIONS

1. Cook the rice according to the package directions, then set it aside.
2. Heat the olive oil in a large frying pan or wok over medium heat. While the pan heats up, beat the egg in a small bowl.
3. Add the egg to the hot pan and cook until fully set, then add the vegetables and sauté for a couple of minutes
4. Once the rice is done, stir in the sesame oil and soy sauce until evenly coated.
5. Add the cooked egg and veggies to the rice, stir to combine, and enjoy!

## NOTES

- **Vegetables**

You'll notice this recipe doesn't specify which vegetables to use — and that's on purpose. I want you to choose your favorites! If you love the traditional mix of peas, carrots, and green onions, go for it. But if you're feeling adventurous, toss in broccoli stems, bean sprouts, or even corn. Fried rice is all about flexibility.

- **Cooking The Rice**

One question I get asked a lot is: *How much uncooked rice makes the right amount of cooked rice?* The simple answer: rice usually doubles in size once it's cooked (sometimes even more, depending on the variety). A quick rule of thumb is to divide the number of cups of cooked rice you need by two. Or, if you're unsure, just check the box — most brands include the ratio right on the packaging.

- **Reheating Leftover Rice**

If you've made extra and are saving it for another meal, you might notice leftover rice can turn out a little dry when reheated in the microwave. Here's my quick fix: after heating, drizzle in a teaspoon of sesame oil or soy sauce, give it a good stir, and voilà — fluffy, flavorful rice again!