

FRIED RICE

Adapted from *Everybody Cooks Rice* by Norah Dooley

INGREDIENTS

2 eggs
1 Tablespoon butter or olive oil
1 small onion, diced
2 large cloves garlic, peeled and minced
1" piece fresh ginger, peeled and grated
½ cup green peas
½ cup corn
2 carrots, peeled and grated
1 bunch Asian greens (Bok Choi, Tat Soi, Napa Cabbage, or even spinach would work)
1 teaspoon sugar
1 Tablespoon fish sauce
2 Tablespoon soy sauce
3-4 cups cooked, cold brown rice

METHOD

Scramble the eggs in butter or olive oil, set aside.

In a wok, large frying pan, or large pot, sauté onion in oil over medium heat until it is transparent. Add the garlic, ginger, and vegetables and cook, stirring, for up to 5 minutes.

While the veggies are cooking, measure out and mix sugar, fish sauce, and soy sauce together in a small bowl.

Add to vegetables and mix well. Add rice and cook for about 5 minutes, stirring frequently, until all the food is hot.

Chop up the scrambled eggs, mix them in, and serve.