

Fried Rice

Ingredients

- 2 C Japanese rice, cooked (leftover rice is best)
- ¼ C carrots, chopped
- ¼ C green peppers, chopped
- ¼ C onions, chopped
- 1/3 C ham or pork, diced
- 2 eggs
- 1 t chicken bouillon
- 2 T Shoyu (soy sauce)
- ½ t garlic salt
- 2 t vegetable oil

Preparation

1. Add 1 teaspoon of oil to a wok or large fry pan and heat.
2. Whisk the eggs in a small bowl and pour them into the heated pan while scrambling them very quickly. Remove from heat and place the scrambled eggs onto a dish.
3. Add remaining oil to the wok or fry pan and heat once again. Add the ham/pork and vegetables and sauté until soft.
4. Add chicken bouillon and garlic salt and mix well. Add rice, stirring well.
5. Add the scrambled eggs to the rice mixture and combine together. Turn the heat down to low, add soy sauce and stir quickly.
6. Remove from heat when soy sauce is mixed in well with the rice and vegetables.

Serve immediately.

Serves 2.