

GUASTELLO'S VILLAGE MARKET

Fried Rice

Serves 4 – 6

Ingredients

3 tablespoons butter, divided
2 eggs, whisked
2 medium carrots, peeled and diced
1 small white onion, diced
1/2 cup frozen peas
3 cloves garlic, minced
salt and pepper
4 cups cooked and chilled rice (I prefer short-grain white rice)
3 green onions, thinly sliced
3-4 tablespoons soy sauce, or more to taste
2 teaspoons oyster sauce (optional)
1/2 teaspoons toasted sesame oil

Heat 1/2 tablespoon of butter in a large sauté pan over medium-high heat until melted. Add egg, and cook until scrambled, stirring occasionally. Remove egg, and transfer to a separate plate.

Add an additional 1 tablespoon butter to the pan and heat until melted. Add carrots, onion, peas and garlic, and season with a generous pinch of salt and pepper. Sauté for about 5 minutes or until the onion and carrots are soft. Increase heat to high, add in the remaining 1 1/2 tablespoons of butter, and stir until melted. Immediately add the rice, green onions, soy sauce and oyster sauce (if using), and stir until combined. Continue stirring for an additional 3 minutes to fry the rice. Then add in the eggs and stir to combine. Remove from heat and stir in the sesame oil until combined.

Serve immediately or refrigerate in a sealed container for up to 3 days.

Credit: gimmesomeoven.com