

Clean Out the Fridge Fried Rice

Serves: 4 • Total Time: 12 minutes



INGREDIENTS

- 2 cups cooked rice (leftover or day-old)
- 2 eggs
- 1 cup any vegetables, fresh or frozen
- 2 tablespoons soy sauce
- 1 teaspoon sesame oil (optional)
- 1 tablespoon oil for the pan
- Any leftover protein you have (chicken, shrimp, tofu, or beans)



★ Use it up!

This recipe is perfect for using whatever you have on hand.



INSTRUCTIONS

- 1 Heat oil in a large skillet or wok over high heat.
- 2 Add vegetables and cook for two to three minutes until softened.
- 3 Push everything to one side, crack in the eggs, and scramble them quickly.
- 4 Add the rice and any protein. Stir everything together.
- 5 Pour soy sauce over the top, add sesame oil, and toss to coat.
- 6 Cook another two minutes until everything is hot and slightly crispy at the edges.

