

Leftover Fried Rice



Serves: 4



Total Time:
15 minutes



Estimated Cost:
\$0.60 per serving



Ingredients

- 2 cups cold cooked rice,
- 2 eggs,
- 1 cup any leftover cooked vegetables,
- 2 tablespoons soy sauce,
- 1 tablespoon sesame oil or vegetable oil,
- 2 cloves garlic, minced,
- Optional: leftover chicken, tofu, or shrimp



Cold rice is key!
It fries up better and
stays fluffy. ♥

Instructions

1. Heat oil in a large skillet or wok over high heat. Add garlic and stir for 30 seconds.
2. Add your protein if using, then the vegetables, and stir everything around for a minute.
3. Push it all to one side. Crack the eggs into the empty space and scramble until just set.
4. Mix the eggs into the vegetables, then add the cold rice. Press it flat against the pan and let it sit undisturbed for 60 seconds to get some color on the bottom.
5. Stir, add soy sauce, and cook another two minutes.

