Fried Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

-White rice -Soy sauce -Vegetable oil -3 eggs -Scallions or green onions -Cashews -Garlic -Beef, pork, or chicken

Instructions

It took me a long time to figure out how to make fried rice, possibly because I was an impossibly bad cook to start off with. But this recipe is tried and true and made of my own imagination. Its easy too. Enjoy! Steps: 1. Boil and prepare plain white rice; 2. Scramble 3 eggs; 3. In large pan or wok, heat vegetable oil and saute garlic gently; 4. Brown meat if you are using meat. If browning meat, add 1 tablespoon of soy sauce while you're browning the meat; 5. Add rice to hot oil and stir in about 5 tablespoons of soy sauce; 6. Fry rice for about 10 minutes, adding soy sauce as needed to taste; 7. Add cashews and fry another 3-4 minutes; 8. Add chopped scallions or green onions and fry another 2-3 minutes. Enjoy!