



# Yang Chow Fried Rice

NIBBLEDISH CONTRIBUTOR

## Ingredients

**INGREDIENTS:** 2 tbsp vegetable oil 2 eggs beaten 1 tbsp chopped garlic 3 tbsp chopped green onions 1 Chinese sausage, chopped finely 1 tbsp finely chopped dried shrimp or hibe ¼ cup shredded salted fish, (like tinapa) 4 cups rice 1/3 cup frozen green peas 2 tbsp soy sauce

## Instructions

**PROCEDURES:** 1. In a hot wok, place oil and swish it around to make sure the pan surface is fully coated. Place the egg on the pan and move pan around to make a very thin layer of cooked egg. Set aside. 2. Using the same pan, put in the garlic and green onions. Sauté until fragrant but do not let them turn brown. Add the Chinese sausages, dried shrimps, and shredded fish. Follow with rice, green peas, and cooked egg. Season with soy sauce. Serve steaming hot.