



Golden Garlic Fried Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups of cooked rice 4 tablespoon of thinly sliced garlic 2 tablespoon of olive oil 1 egg
1/8 teaspoon of salt

Instructions

Heat the oil, add in the garlic. Fry till golden, add in the rice and fry for 2 mins. Leave a hole in the middle and beat the egg to it. Cover the egg with rice. Stir after 30 seconds and mix well till the egg coat almost all the rice. Constantly stir till the rice is dry and can pop on the wok. Ready to serve.