



Quick Fried Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

- Boiled Rice (for two)
- Eggs x2
- Spring Onion x2
- Chicken Stock 2 tbs
- Dry Fried Onion 2 tbs
- Oil 1tbs

Instructions

1. Finely chop the spring onions.
2. Heat the frying pan and the oil.
3. Break the egg and quickly whisk, pour into the pan.
4. Scramble the eggs until they have a light brown coating.
5. Add the spring onions and rice to the pan and fry for 5 minutes. For best results leave the rice to cool for up to 24 hours before you frying.
6. Finally add the chicken stock powder and dry fried onions and quickly mix with the rice for 2 minutes.