



Furikake Fried Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

- 5 small brown organic eggs
- Diced ham *
- Chopped green onions (reserve some for garnish)
- Cooking oil
- Salt
- 4 cups of cooked brown or white rice **
- Furikake (most Asian markets) ***

Notes:

*Avoid the deli-style ham. I like this cured ham from Trader Joe's- it's thick so they look like tiny cubes.

** It's ideal to use leftover (1-day old) rice when making fried rice

*** Avoid the furikake with dried shrimp or fish if you don't like the seafood taste

Instructions

1. Crack and beat eggs, add a pinch of salt to it
2. In pan, cook the eggs and break them into small pieces
3. Take eggs out when they're slightly still uncooked *
4. Add oil to pan, and warm the ham
5. Add the green onions and mix
6. Take ham mixture out
7. Add oil to pan and then rice
8. Using a spatula, break rice apart until it's all broken up individually **

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9. Add the cooked eggs, ham, and green onions to rice, mix and warm
 10. Turn off heat and sprinkle Furikake generously in rice (until evenly distributed)
 11. Serve with green onions on top

Tips:

* Crack and beat eggs right before cooking for freshness

** If desired, cook rice until lightly brown for crunchiness