



# Omuraisu manwich style

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1/2 cup day old rice
- 1 tsp sesame oil
- any cooking oil
- 1/4 cup mexican style [smart ground](#) (or any ground meat with mexican seasoning)
- salt
- ground black pepper
- 2 eggs beated with salt and pepper
- 2 tbs manwich (sloppy joe sauce)
- ketchup (optional)

## Instructions

1. Heat pan with a little bit of olive oil on medium high heat and fry ground meat.
  2. Add day old rice and stir fry a little.
  3. Add a touch of sesame oil and a sprinkle of garlic powder and fry some more.
  4. Add manwich sauce. The rice shouldn't be completely drenched by just coated with sauce. Stir fry just enough for sauce to warm up.
  5. Plate the rice in a horizontal dome shape.
  6. Add a little oil to the pan and pour in the eggs. Use a pair of chopsticks and swirl the eggs in a fast circular motion. Bunch the egg to one side of pan.
  7. Cook till the bottom of egg is mostly cooked and top is a little bit gooey.
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8. Place egg on top of rice with gooey side touching the rice. The heat of rice will finish cooking the egg.
  9. Squeeze ketchup in a zigzag design over egg.
  10. Enjoy!