

Anytime is a Good Time for Fried Rice

July 28, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



There's something to be said about Asian flavors, that umami flavor is unmatched! One of my favorite foods just happen to be fried rice. It can go in numerous directions, you can literally add anything in and it's the perfect dish to get creative and personalize! Here's an easy version and some ideas on really good swap outs! Let's get cooking...

Serves: 2 Total time: 15 minutes

- 2 tbsp. extra-virgin olive oil
- 1 ½ tbsp. Soy sauce
- 1 tbsp. Hoisin sauce
- 1 tbsp. sesame oil, divided
- ½ yellow onion, small chopped
- ½ carrots, peeled and diced
- 1 clove garlic, minced
- 1 tsp. freshly minced ginger
- 1 c. cooked white rice (preferably leftover)
- 1/4 c. frozen peas
- 1 egg – beaten
- Scallions for garnish – small chop – if you have.

In a wok or medium skillet set to medium – heat, add in sesame oil, if no sesame oil no worries use any oil you have. Add in onion and carrots and cook until soft about 2 -3 minutes. Add garlic and ginger and cook until fragrant, 1 minute more. You can use frozen mixed veggies also if you have. Feel free to add in anything from the fridge like broccoli florets, peppers or cauliflower diced in small pieces. You can add in any leftover chicken or steak. Shrimp and tofu work great too! If you like it spicy add in your favorite hot peppers. This is such a classic that can be transformed to the family recipe of your choice. Use any rice like white, brown rice, jasmine rice or even cauliflower rice. It all works well. Now stir in rice and peas and mix really well continuously, 2 minutes. This is the fry part so go pretty fast. Drizzle over rice your soy sauce and hoisin. This is going to give flavor and color to your rice. Mix really well for another minute. While that's happening in a small bowl whisk egg into a scramble and drizzle egg all over rice and stir very quickly as we want to shag the egg everywhere. Taste rice and adjust any seasoning. Extra soy, or heat it's up to you! Serve and enjoy!