

# ***Fried Rice***

**To make this dish substantial and not just a side, add a lot of veggies and/or meat.**

- Servings - 4 to 6
- Prep time - 5 minutes
- Cook time - Varies, around 20 minutes

## **Ingredients**

- 2 cups of cooked rice
- 3 eggs
- 2 tablespoons soy sauce
- 1/4 stick of butter
- 1 teaspoon Salt
- 1 teaspoon Pepper
- Assorted vegetables as desired (We used red peppers, carrots, red onions, mushrooms, and snow peas)
- Diced meat as desired (we didn't use any)

## **Protocol**

1. Heat enough cooking oil, to cover surface of a non-stick pan (a couple tablespoons depending on size of pan), over medium heat.
2. Sauté your veggies and/or meat in the pan until tender.
3. Add your cooked rice to your pan and stir everything together. Add the butter and soy sauce.
4. Once the rice is beginning to fry, crack the eggs into the pan and quickly stir everything together, the eggs will cook very fast.
5. Season with salt and pepper (and soy sauce) to taste.
6. Serve and enjoy!