

Fried Rice

written by The Recipe Exchange | June 28, 2018

Ingredients

2 Tbls. butter OR margarine – divided
2 eggs – beaten
1/4 cup chopped onion – optional
1/4 cup chopped green bell pepper – optional
2 cups rice – prepared, cooled
1/2 cup cooked pork, shrimp, OR chicken – optional
1/4 cup soy sauce
1/2 cup cooked peas – optional

Directions

Melt 1 Tbls. butter in skillet or wok.
Pour eggs into pan and cook, stirring constantly to break up cooked eggs.
When cooked through, remove eggs from pan and set aside.
Melt 1 Tbls. butter in skillet or wok.
Sauté onions and green peppers in butter for 3 minutes.
Combine eggs, onions, rice, and meat.
Stir in soy sauce until color of rice is uniform.
Stir in peas.
Heat only until warm.