Fried Rice

Ingredients

(serves 6)

2 cups of uncooked long grain rice

1 tablespoon butter

1 onion diced

1-2 teaspoon of garlic

1 teaspoon of chili

1 tablespoon of coriander

300-600 grams diced bacon

2 tablespoons of soy sauce

1 cup frozen peas

1 cup frozen corn

1 egg (optional)

Extra soy sauce to serve

Method

1. Cook rice as per instructions and set aside.

2. Place butter in a large frying pan.

3. Cook onion for a few minutes.

4. Add garlic and chili and cook for a few minutes.

5. Add coriander.

6. Then bacon pieces and cook until slightly brown.

7. Add frozen peas, corn and soy sauce and stir to mix. Cook until the vegetables are heated through (about 5 minutes).

8. Crack an egg on the frypan ingredients and fold through the hot mixture. (optional)

9. Stir through cooked rice.

10. Serve. Add soy sauce to taste.