

Easy Fried Rice

Cooked White Rice, chilled (3 cups water to 1 1/2 cups dry rice, bring to boil, simmer 15 mins, flake with fork, cool, then chill. You can use brown rice if you want. I don't want, and don't know how to cook it).

2 Eggs

1/2 Cup Diced Onion

2 Medium Carrots, Peeled and Diced

1 Cup Frozen Peas

1 Tablespoon Vegetable Oil

Soy Sauce To Taste

Preheat a Wok or large skillet until piping hot. Crack your eggs in a bowl, beat lightly with a fork. Pour a little oil into the hot Wok, twirl it around, then quickly scramble your eggs in the hot oil until cooked through. Remove the eggs. Add in the rest of the oil, twirl that around, then add in the onion, carrots and peas. Cook, stirring and tossing around constantly, until the peas are hot and the carrots are crisp-tender. Throw in the rice and continue to stir it all around until the rice is nice and "fried". Add back the cooked eggs and the soy sauce, stirring it in to combine, then remove from the heat and serve. Yummy, easy, and very take-out-ish!