



Easy Fried Rice

Ingredients:

- 1 cup long-grain rice
- 2 tsp vegetable oil
- 2 eggs, lightly whisked
- 2 bacon rashers, chopped
- 1 carrot, peeled and grated
- 2 shallots, trimmed, finely sliced (optional)
- 1/2 cup frozen peas, thawed (optional)
- 1 tbsp soy sauce

Method:

1. Cook the rice in a large saucepan of boiling water for 12 minutes or until tender. Drain and leave to cool.
2. Heat oil in a non-stick wok or large frying pan over medium heat. Add eggs, then swirl over base to form an omelette.
3. Cook for 2 minutes or until set, then transfer to a chopping board.
4. Set aside to cool slightly, then cut into short strips.
5. Add bacon to wok, then cook for 4 minutes until light golden. Add carrot. Stir fry 1 minute. Add *shallots*, *peas* and rice. Cook and stir for 3-4 minutes.
6. Add egg and soy sauce, then stir until heated through. Serve immediately.