

# Fried Rice



Recipe by Amber

*Penney Farms Princess*

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## INGREDIENTS

4 cups cooked rice  
1 tbsp vegetable oil  
20 oz frozen vegetables  
½ cup soy sauce  
1 tbsp rice wine vinegar

3 eggs  
1 tbsp unsalted butter  
salt & pepper to taste

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## INSTRUCTIONS

Heat a flat griddle to medium high heat, drizzle with vegetable oil, and add all of the rice.

Flatten out the rice to cover the surface of the pan. Add the vegetables.

Pour the soy sauce all over the rice and the vegetables. Then, toss to incorporate evenly, and flatten the rice back out on the pan.

Add a splash of rice wine vinegar to the rice. Toss to incorporate evenly, then make a well in the middle of the rice, and add the butter.

Once the majority of the butter has melted, pour the eggs in the well, scrambling them as they cook. Once the eggs are cooked, mix everything together.

Season with salt and pepper to taste.

Serve with a protein, or alone for a vegetarian dish.