



Stir Fry Rice - Easy

Ingredients

3 cups cold leftover cooked rice
1/4 cup butter
1 medium onion (chopped)
2 stalks celery (chopped)
2 carrots (diced)
3+ garlic cloves, minced
1 cup frozen peas (or frozen mixed veggies and no carrots above)
4 eggs (beaten)
1/4-1/2 cup soy sauce (to taste)
pepper (to taste)
OPTIONAL: add tiny shrimp, tofu chicken strips

Directions

Melt butter in large non-stick skillet. Add onion, celery, and carrots. Sauté until onions are transparent and carrots are crisp tender, about 5 minutes. Add peas and cook one minute more until peas are thawed.

Push veggies to one side of skillet.

Scramble eggs in empty side of skillet after the butter spreads from veggies. Scramble until eggs are in small pieces. Mix eggs into veggies and season with pepper. Add soy sauce.

Slowly mix in rice by the spoonful until all rice is added and all ingredients are well blended. Fry until steamy hot stirring often.

Servings 6