

for the
little ones

fRIED Rice



25 Minutes



2 Servings



PORK

Family-friendly fried rice with crispy bacon and a rainbow of vegetables topped with a fried (or scrambled) egg!

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FROM YOUR BOX

BASMATI RICE	150g
SPRING ONIONS	1 bunch
RED CAPSICUM	1
CORN COB	1
BACON	1 packet
GARLIC	1 clove
SHREDDED WHITE CABBAGE	1 bag
FREE-RANGE EGGS	6-pack

FROM YOUR PANTRY

sesame oil for cooking (or other), butter, soy sauce, sweet chilli sauce

COOKING TOOLS

large frypan x 2, saucepan or rice cooker

Mix up the veggies to your taste! Carrots, mushrooms, green peas or Asian greens also work well!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK the Rice

Place rice in a saucepan, cover with **300ml water**. Bring to a boil, cover with a lid and reduce heat to low. Cook for 10-15 minutes or until water is absorbed.

tip Use a rice cooker if you have one!



2. PREPARE the Veggies

Meanwhile, chop spring onions (reserve some green tops for garnish) and capsicum. Remove corn kernels from cob.

tip Serve any of the veggies fresh if that works better for your family!



3. COOK the Bacon

Heat a large frypan or wok with **oil** over medium-high heat. Slice and add bacon. Cook for 3-4 minutes. Crush and add garlic.

tip Use scissors to cut the bacon into thin strips!



4. ADD the Veggies & Rice

Add prepared vegetables and shredded cabbage to pan and cook for 5 minutes or until softened to your liking. Toss in **1-2 tbsp soy sauce** and **1-2 tbsp sweet chilli sauce** along with cooked rice.

tip Use the sweet chilli sauce for serving instead!



5. FRY the EGGS

Heat a second frypan with **oil/butter** over medium-high heat. Crack in 2-4 eggs and cook to your liking.

tip Scramble the eggs and toss them through the rice if you prefer.



6. FINISH AND SERVE

Divide fried rice among bowls. Top with a fried egg and garnish with spring onion green tops.