

CLEAN-OUT-THE-FRIDGE FRIED RICE

Ingredients

- 1 tablespoon olive oil
- 1 onion, thinly sliced
- 2 cups cooked basmati or jasmine rice
- 1 cup diced assorted veggies (bell peppers, carrots, zucchini, mushrooms, broccoli, peas, etc.)
- 3 tablespoons sesame oil
- 1/4 cup soy sauce
- 2 garlic cloves, minced
- 2 eggs beaten
- 4 green onions, roughly chopped

Directions

1. Heat a large sauté pan or braiser over medium-high heat and add oil.
2. Once oil is heated, add onion and sauté until softened, about 2 minutes.
3. Add rice and any other veggies you have on hand.
4. Follow with sesame oil and sauté for 2-3 minutes.
5. Add soy sauce and garlic and sauté for 2-3 minutes.
6. Add eggs. Stir constantly as egg cooks, about 2 minutes.
7. Remove pan from heat and add chopped scallions.

Serves 2-4

Source: *The Cook's Book* (McKoy)