



Special Fried Rice

Ingredients

- 2 tbsp of oil
- 2 pinches of ground white pepper
- Pinch of salt
- 2 tbsp of light soy sauce
- 400g cold leftover cooked rice
- 50g cooked chicken, shredded (optional)
- 50g roast pork, diced
- 50g mixed vegetables (peas, mini broccoli florets, sweetcorn kernels and grated carrot)
- 50g cooked shelled baby prawns
- 3 eggs, beaten
- Sprigs of coriander, to garnish (optional)

Method

1. Heat a wok over a high heat until it starts to smoke and then add half the oil. Pour in the beaten eggs and leave to settle for 1-2 minutes, then swirl around the wok and, using a wooden spoon, stir the eggs to lightly scramble them. Transfer to a plate and set aside.
2. Reheat the wok and add the remaining oil. Tip in the prawns and mixed vegetables and stir-fry for less than 1 minute. Add the roast pork and cooked chicken (if using) and stir-fry for just under a minute. Add the cooked rice and mix well to break it down in the wok.
3. Return the scrambled eggs to the wok and season with the soy sauce, salt and pepper, then remove from the heat and serve immediately, garnished with coriander sprigs, if you like.