Corn Fried Rice

Description

I love fried rice from Chinese food restaurants. This recipe was an easy alternative to one of my favorite takeout foods!

Ingredients

- 1 egg
- 1 tbsp peanut oil
- 2 scallions sliced
- 1 clove garlic minced
- 1/2 tsp sugar
- 1 tbsp rice vinegar
- 1 cup corn fresh or frozen
- 2 cup jasmine rice

Instructions

Cook 1 cup of rice in 2 cups of water, until done.

Heat 1/2 Tbsp peanut oil in frying pan and add an egg. Scramble until done.

Remove egg from pan, set aside.

Add remaining 1/2 Tbsp peanut oil to pan. Add green onions, minced garlic, corn, sugar and salt. Stir Fry for 30 seconds.

Add vinegar to the pan

Stir rice into the pan. Cook while stirring for 3 minutes.

Stir egg into pan.

Summary

Yield: 24
Source: Look Who's Cookin' Now
Prep Time: 20 minutes
Category: Rice
Cuisine: American
Tags: new pdf