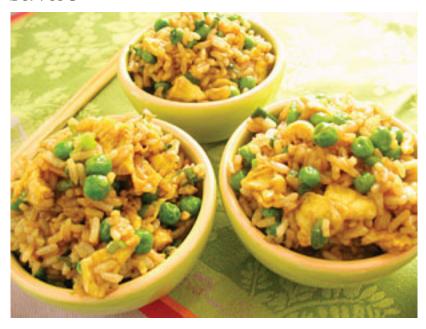


FRIED RICE

Serves 3



- * 2 cups of cold white rice
- * 1 cup of frozen peas defrosted
- * 2 eggs beaten
- * 1 small yellow onion diced
- * 2 green onions chopped
- * 1/4 cup of oyster sauce
- * 2 tablespoons of soy sauce
- * 2 tablespoons of canola, peanut or vegetable oil.

On medium temperature, heat 1 Tablespoon of the oil in a large frying pan. Add beaten eggs and cook until dry. Remove from pan and cut into ribbons. Set aside.

Increase the heat to medium high and add one more Tablespoon of oil to the pan. Add diced yellow onion and cook for one minute. Add rice and cook until heated. Add sauces, peas, and green onion. Stir until everything is hot. Add cooked egg and serve.

Optional cooked extras: diced shrimp, chicken, pork, or ham