

# Easy fried rice



## Ingredients (serves 2)

- 1 cup long grain white rice
- 2 eggs
- 2 teaspoons vegetable oil
- 2 bacon rashers, chopped
- 1 carrot, peeled and grated
- 2 shallots, trimmed, finely sliced
- 1/2 cup frozen peas, thawed
- 1 tablespoon soy sauce, plus extra to serve

## Method

1. Cook the rice in a large saucepan of boiling water for 12 minutes or until tender. Drain and leave to cool.
2. Using a whisk, lightly beat eggs in a small bowl. Heat oil in non-stick wok or large frying pan over medium heat.
3. Add eggs. Swirl over base to form an omelette. Cook 2 minutes. Turn-over. Cook 2 minutes until set. Transfer to a chopping board. Set aside to cool slightly.
4. Cut into short strips.
5. Add bacon to frying pan. Cook 4 minutes until light golden.
6. Add carrot. Stir fry 1 minute.
7. Add shallots, peas and rice.
8. Cook, stirring, 3-4 minutes. Add egg and soy sauce. Stir until heated through.
9. Serve immediately, with extra soy.