



PREP  
TIME

4min



COOK  
TIME

26min



SERVES

6

# Take Out Fried Rice

A great homemade take-out fried rice side dish.

## INGREDIENTS

**2 boxes** RICE-A-RONI® Stir Fried Rice

**5 cups** water

**1/4 cup** margarine, butter or spread with no trans fat

**1 cup** diced cooked ham (or pork roast)

**4** eggs, beaten

**1/2 tsp** salt

**1/2 tsp** pepper

**1 tbsp** toasted sesame seeds

**2 tbsp** soy sauce

**2** green onions, sliced

## HOW TO MAKE

### DIRECTIONS

Combine rice and margarine in a large 12" skillet with cover over medium high heat until brown for 2 minutes.

Uncover, move rice to side of skillet and saute ham until browned for 2 minutes. Move ham over to side of skillet and add eggs, salt and pepper.

Stir until eggs are cooked for 2 minutes.

Incorporate eggs, ham and rice together; add soy sauce, sesame seeds and stir.

Serve topped with green onions.

Add water and Special Seasonings, stir; reduce heat, cover and cook for 15 to 20 minutes; adding an additional 1/2 cup water if necessary to prevent sticking.

## PRODUCT

