

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.

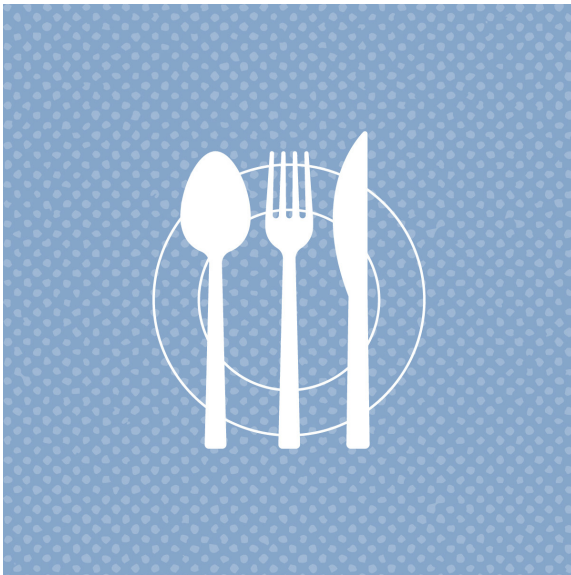
Uncover, move rice to side of skillet and saute ham until browned for 2 minutes. Move ham over to side of skillet and add eggs, salt and pepper.

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.



PREP
TIME

4min



COOK
TIME

26min



SERVES

6

PRODUCT

