

# Fried Rice of the Imagination

## Ingredients:

Pre-cooked rice

2 tbs vegetable oil

2 eggs, whisked

Variety of colourful and seasonal vegetables

Salt and Pepper, soy sauce to taste

## Method:

1. Prepare vegetables by cutting and dicing into small pieces, about the size of 1cm cubes
2. Heat up the electric fry pan on your bench and add 1 tbs of oil.
3. Take the whisked egg and add some salt. Cook the egg, making an omelette. Once it is cooked place it on a cutting board to cool down and then either shred or cut into small pieces.
4. Add the rest of the oil to the pan and cook all of your chopped vegetables, seasoning them with salt and pepper and gently but constantly stirring with a wooden spoon or an egg flipper (please DO NOT use a metal one as this will scratch the non stick surface).
5. Add your rice to the cooked vegetables and ensure that all of it comes into contact with some of the oil and the vegetables. Once it is cooked turn off the pan and allow to cool.
6. Season with a little soy sauce and serve