Ingredients

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| • | Cooked rice | 2 cups |
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| • | Dried red chillies,seeded | 6-8 |
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| • | Oil | 8 tablespoons |
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| • | Onions | 2 medium |
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| • | Ginger,finely chopped | 2 inch piece |
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| • | Garlic,finely chopped | 8 cloves |
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| • | Tomato ketchup | 4 tablespoons |
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| • | Salt | to taste |
|  | |  |
| • | Vinegar | 4 teaspoon |
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| • | French beans,finely chopped | 4-6 |
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| • | Carrot,finely chopped | 1 medium |
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**Method**   
To make the Sichuan sauce, boil red chillies in 1 cup water for 10-15 minutes.  
  
Heat 6 tbsps oil in a non stick wok. Chop 1 onion and add to the wok and sauté for a minute. Add ginger and garlic and mix well.  
  
Drain red chillies and grind to a smooth paste. Add this to the wok and mix. Add tomato ketchup and mix well. Add salt and vinegar and mix.  
  
Heat 2 tbsps oil in another non stick wok. Chop the remaining onion and add to the wok along with beans and carrot and toss.   
  
Add 2 tbsps Sichuan sauce, rice, salt, vinegar and toss. Add 2 tbsps water and toss again. Serve hot.

- See more at: http://www.sanjeevkapoor.com/Sichuan-Fried-Rice-skk.aspx#sthash.AnjB9IEI.dpuf