



FRIED RICE

INGREDIENTS NUTRITION

- 2 tablespoons vegetable oil
- 3 tablespoons butter, divided
- 6 garlic cloves, finely diced
- 4 cups cooked white rice
- garlic salt, to taste
- ground black pepper, to taste

DIRECTIONS

1. Heat the oil in a large skillet over medium-high heat.
2. Sauté garlic until lightly browned, being careful not to burn it. Remove with slotted spoon and set aside.
3. Stir in the cooked white rice, and season with garlic salt and pepper, adding to taste.
4. Cook and stir until heated through and well blended, about 3 minutes. If it looks like it needs more moisture, add another tablespoon of butter to "help it along".
5. Serve and enjoy. You can return the browned bits of garlic to the cooked rice, if preferred