Mushroom Fried Rice   
  
A quick fried rice like you get at your favorite Chinese restaurant. Any veggie can be added to make it a meal in itself.  Easy to prepare and every bit is as good as carry-out. Left over brown rice is great too for this fried rice! Very versatile and satisfying for that fried rice craving. Prepare this  and you will really be impressed with yourself.

Fried Rice

1. Serves : 4  
   Cuisine : Indo-Chinese   
     
   Ingredients :  
     
   Cooked Rice (Basmati or long grain ): 3 cups  
   White button Mushroom : 200g , washed and sliced  
   Green bell pepper : 1 medium sliced  
   Onion : 1 medium , chopped  
   Garlic : 3 cloves, finely chopped  
   White vinegar : ½ tsp  
   Soy sauce : 1 Tbsp ( More or less to taste )  
   Oil : 3 Tbsp  
   Salt and black pepper as required  
   Few drops of Sesame oil   
   Finely chopped spring onion for garnishing   
     
   Instruction :  
     
   1. Prepare the rice ahead of time and let it cool completely before adding it to the veggies. Each rice grain should be separate and not sticking to each other.  
     
   2. Heat wok over moderate heat . Pour in oil , add onion and garlic . Cook until translucent and fragrant.  
     
   3. Add sliced mushroom and bell pepper . Cook, stirring frequently . Mushrooms have a ton of water in them, which seeps out while cooking. Keep the flame in medium high heat. Don't cover the pan. Cook all the moisture from the mushrooms dries up.  
     
   4. Add soy sauce, vinegar, salt and black pepper . Stir and then add cooked rice . Keep mixing the contents while cooking so that the rice does not stick to the wok. Add couple of drops of sesame oil after adding the rice to season.   
     
   5 . Turn off flame and garnish with spring onion . Divide among bowls and pair this with a side of your favorite veg side dish such as sweet and sour tofu , Teriyaki Broccoli or orange cauliflower . Set out additional soy sauce on the table, if desired.