**Steak Fried Rice**

(6 servings)

Ingredients

* 1lb sirloin steak
* 3 cups rice
* 1 cup frozen veggies
* 2 eggs
* 1 onion
* 1 bunch green onions (optional)
* ¼ cup soy sauce
* 2 tbsp sesame oil
* 2 tbsp butter
* 1tbsp garlic minced
* 1tsp vegetable oil
* ¼ tsp black pepper

Directions

* Combine soy sauce, sesame oil, garlic and pepper together.
* Chop steak into 1 inch cubes. Place in a bowl or bag with half the soy mixture. Rest 10 minutes minimum. (Chop onion while it marintates)
* Heat wok or pan over high heat. Once hot, place steak in a single layer and cook 2 minutes first side then a minute on the other side. Remove steak from the wok.
* Add butter and onion and cook 2-3 minutes until edges start to brown.
* Add rice, veggies, steak, and remaining soy sauce mixture. Cook 2-3 minutes stirring continuously. Push everything to the side then add eggs and cook till done.
* Cook 1-2 more minutes then remove from heat. (garnish with green onions)