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# Fried Rice 101

Prep Time

10 Mins

Cook Time

10 Mins

Yield

Makes 4 servings

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SOUTHERN LIVING

## Ingredients

3 tablespoons oil, divided

2 large eggs, lightly beaten

1/2 cup diced onion

1/2 cup diced bell pepper

1 cup chopped cooked meat, poultry,  
or shrimp

1/2 cup frozen sweet green peas

3 cups cooked rice

1/4 cup soy sauce

1 teaspoon chili-garlic sauce

Sliced green onions (optional)

Chopped almonds (optional)

## How to Make It

**Step 1** Heat 1 tablespoon oil in a large skillet over medium-high heat; add eggs, and gently stir 1 minute or until softly scrambled. Remove eggs from skillet; chop and set aside.

**Step 2** Heat 2 tablespoons oil in skillet; add onion and bell pepper, and stir-fry 3 minutes. Add chopped cooked meat, poultry, or shrimp and peas; stir-fry 2 minutes. Add rice, soy sauce, and chili-garlic sauce; stir-fry 3 to 4 minutes or until thoroughly heated. Stir in scrambled eggs; sprinkle with green onions and almonds, if desired.