

I'd be happy to help you with a recipe using the ingredients tomato, potato, onion, and rice. Here's a delicious and easy-to-make dish that I came up with:

****Tomato, Potato, and Onion Fried Rice Cakes****

Servings: 4-6

Ingredients:

- * 2 large tomatoes, diced
- * 2 large potatoes, peeled and diced
- * 1 large onion, diced
- * 2 cups cooked rice (preferably day-old rice)
- * 1 egg, beaten
- * 1 tablespoon vegetable oil
- * Salt and pepper to taste
- * Optional: chopped fresh cilantro for garnish

Instructions:

****Step 1: Prepare the ingredients****

- * Wash and chop the tomatoes, potatoes, and onion. Set them aside.
- * Cook the rice according to the package instructions until it's fluffy and slightly dry. Set it aside to cool.

****Step 2: Sauté the vegetables****

- * Heat 1 tablespoon of vegetable oil in a large non-stick skillet or wok over medium-high heat.
- * Add the diced onion and cook until it's translucent, about 3-4 minutes.
- * Add the diced potatoes and cook for another 5 minutes, or until they're slightly tender.
- * Add the diced tomatoes and cook for an additional 2-3 minutes, or until they're soft and lightly caramelized. Season with salt and pepper to taste.

****Step 3: Mix the rice and vegetables****

- * In a large bowl, combine the cooked rice, sautéed vegetable mixture, and beaten egg. Mix everything together until the rice is well coated with the vegetable mixture.

****Step 4: Shape the rice cakes****

- * Using your hands, shape the rice mixture into small patties or cakes, about 1 1/2 inches in diameter and 1/2 inch thick. You should end up with around 6-8 rice cakes.

****Step 5: Pan-fry the rice cakes****

- * Heat 1 tablespoon of vegetable oil in a large non-stick skillet or wok over medium heat.
- * Add the rice cakes and cook for 3-4 minutes on each side, or until they're golden brown and crispy.

****Step 6: Serve****

- * Serve the Tomato, Potato, and Onion Fried Rice Cakes hot with your favorite dipping sauce or

condiment. Garnish with chopped fresh cilantro, if desired.

Enjoy your delicious and easy-to-make Tomato, Potato, and Onion Fried Rice Cakes!