## **Express Egg Fried Rice**



Preparation time: 10 mins

Serves: 2 people

User Rating: ★★★☆☆

Publication: 9 September 2022

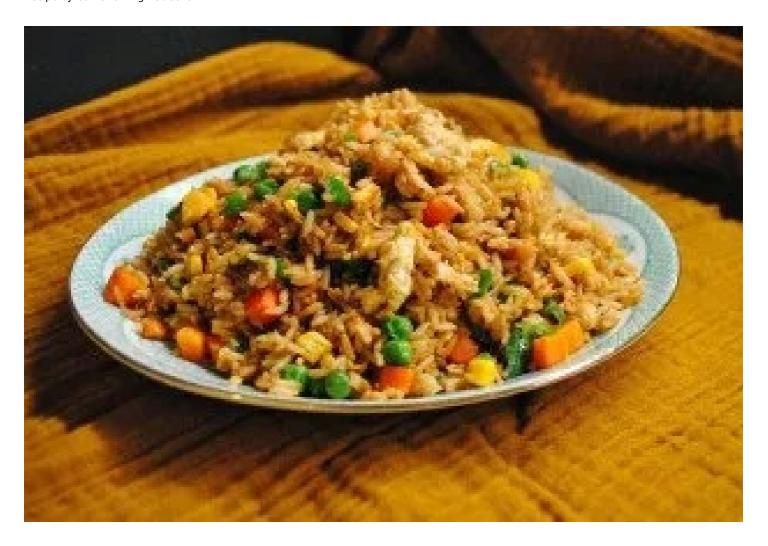
Categories: Quick & Easy, TikTok Recipes, Dinner Recipes, Lunch Recipes

We asked a few of your favourite recipe developers to come up with a bunch of recipes you can make at home for less than \$5 per serve!

This delicious egg roti is created by Camellia Ling Aebischer, and will transform your basic store bought puff pastry into a gourmet snack or side dish.

It tastes just like takeaway! Our quick tip: don't skimp on the white pepper.

Recipe by Camellia Ling Aebischer.



## **Ingredients**

- 2 eggs
- 1 x 450-500g packet microwave rice
- 1 cup frozen peas, carrots, corn
- 2 tbsp soy sauce

- 1 tbsp sesame oil
- White pepper, to taste
- 2 Spring onions, finely sliced
- 1 tsp fried garlic (optional)
- Salt, to taste

## **Method**

- 1. Squeeze packet of microwave rice to break up the grains. Set aside.
- 2. Heat a large wok over high heat. Once hot add vegetable oil and crack in two eggs. Mix and break the eggs up until it ends up in pieces.
- 3. Add your rice, then stir fry for a few minutes to heat through. Add the vegetables, toss, then season with soy, sesame oil and white pepper. Stir-fry for a few minutes until heated through.
- 4. Add your spring onions and garlic, toss to mix. Taste for seasoning and add a little salt if needed. Serve hot.