

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.