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## Simple Fried Rice (serves 4)

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### Ingredients:

- 2 cups cooked rice (white long grain), drained and cooled
- 2 teaspoons sesame oil
- 2 eggs lightly whisked
- 2 bacon rasher, chopped
- 1 carrot peeled and grated
- 1 onion, peeled and fine chopped
- 2 cups shredded wombok cabbage
- ½ cup thawed frozen pea
- ½ cup sweetcorn kernels
- 1 tablespoon of soy sauce
- Sesame seeds (to serve, toasted optional)

### Method:

1. Place the oil in a large frypan, heat to medium and the eggs, swirl over base to form an omelette. Cook for 2 minutes or until set. Transfer to a chopping board, set aside to cool and then cut into short strips.
2. Add the bacon to the pan and cook for a few minutes, add the carrot, stir and fry for 1 minute. Add the onion, peas, wombok and corn. Stir fry for 2 minutes.
3. Add the rice, and cook, stirring for 3-4 minutes on a high heat. Add eggs and soy sauce to taste. Stir until heated through.
4. Sprinkle with sesame seeds and serve immediately