



## Fried Rice



- 1 cup uncooked long-grain rice
- 2 eggs
- 1 c frozen petite peas
- 1 carrot, diced
- ½ c diced onion
- 1 c cooked chicken or ham, chopped
- 4 T butter
- 2 T soy sauce
- salt and pepper to taste

Cook rice with 2 cups water (according to package directions). Cool to room temperature. Meanwhile, scramble eggs. Set aside. Melt butter in fry pan. Combine rice, eggs, peas, carrots, onions, chicken/ham, and soy sauce. Add to pan and cook on medium heat for 8 minutes, stirring often. Salt and pepper to taste. Rice will probably not require much, if any, salt as the soy sauce is salty enough. Great with sweet and sour chicken.