

Broccoli & Veggie Fried Rice

(Glenna)



Ingredients:

(Serves 4-6)

- 3 tbsp butter, divided
- 2 eggs, whisked
- 1 small white onion, diced
- 1 medium head of broccoli, chopped
- 1/3 cup frozen peas
- 1/4 cup frozen grated carrots
- 1/4 cup white mushrooms, sliced
- 2 cloves garlic, minced
- 1 tsp ginger, minced
- 4 cups cooked and chilled short-grain rice
- 3-4 tbsp soy sauce (or more to taste)
- 2 tsp oyster sauce
- 1/4 cup chopped cilantro (optional)
- 1/2 tsp toasted sesame oil

Directions:

- Heat 1/2 tbsp of butter in a saute pan over medium heat until melted. Add whisked eggs and cook until scrambled, folding occasionally so it remains fluffy. Remove eggs and transfer to a separate plate.
- Add an additional 1 1/2 tbsp of butter to the pan and heat until melted. Add onion and saute until it's soft.
- Add the broccoli and garlic, and saute further until broccoli is crunchy (not quite done).
- Add in the frozen peas, frozen carrots, mushrooms, and ginger, and saute until everything is warmed through.
- Increase the heat to high, and add the remaining 1/2 tbsp of butter. Stir until melted.
- Immediately add the rice, soy sauce, and oyster sauce, and stir until combined.
- Continue stirring for an additional 3 minutes to fry the rice. Then add the scrambled eggs and cilantro, and stir to combine.
- Remove from heat, and stir in the sesame oil. Add soy sauce to taste. Enjoy!