

Egg Fried Rice

Ingredients

Oven

100g rice
1 tablespoon oil
1 egg
1 spring onion
2 tablespoons frozen peas
5ml soy sauce

Method

1. Boil rice in boiling water for 12-15 minutes until soft. Drain and place on a plate.
2. Wash and chop spring onion.
3. Heat oil in a frying pan. Add rice, egg, onion and peas. Cook for approx 3 minutes. Stir in soy sauce.
4. Serve.