Egg Fried Rice

Ingredients

1 tbsp oil
1 onion
160g cooked long grain rice/basmati rice
2 eggs

Equipment

Measuring jug
Fork
Red bowl
Table knife
Savoury spoon
Plate
Brown chopping board
Sharp knife
Non-slip mat

Method

Start

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Using a table knife crack one egg and place into a measuring jug, repeat with the second egg.

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In a frying pan heat some oil, crack two eggs and mix together using a fork add eggs and scramble for 1-2 minutes transfer eggs to a plate.

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On a brown chopping board finely chop onion, reheat frying pan and oil, add onions until they start to brown,

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Add cooked rice keep stirring using a savoury spoon.

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Add scrambled egg and mix well into the rice and onion.

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Keep stirring until piping hot and remove from heat.

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Stop