

**ANOTHER DELICIOUS RECIPE FROM WNEP...**

**FRIED RICE**

- 1 cup white or brown rice
- 2 Tbsp. cooking oil
- 2 cups water
- 3 Tbsp. finely chopped green onions or green pepper
- ½ cup frozen peas, uncooked but thawed
- ½ cup carrots, sliced or diced, cooked or canned
- ½ Tbsp. soy sauce
- 1 chicken bouillon cube
- 2 eggs
- 2 Tbsp. milk



1. In a frying pan, heat oil, add rice and stir until lightly browned.
2. Slowly add water and bouillon cube. Cover and simmer until liquid is absorbed and rice is tender (about 20 minutes).
3. Beat together eggs, milk and onions. Pour over hot rice mixture.
4. As mixture begins to set, gently draw spatula across bottom and sides of pan. Continue cooking until eggs are thickened and no visible liquid egg remains.
5. Add peas and carrots. Season with soy sauce to taste.

Makes 4 servings