

## HOUSE FRIED RICE

### INGREDIENTS

2 cups cooked white rice, cooled  
1/2 cup carrots, small dice  
1/2 cup frozen peas  
1/2 cup scallions, finely chopped  
1/2 cup bean sprouts  
1/2 cup chicken breast, minced  
1/2 cup teriyaki pork ribs, small dice  
2 eggs, lightly beaten  
8 teaspoon vegetable oil  
4 tablespoons low-sodium soy sauce  
1/4 teaspoon red pepper flakes (optional)  
salt and pepper to taste

### DIRECTIONS

Heat a teaspoon of oil in a medium skillet over high heat until very hot (shimmering). Add chicken breast and sauté for 3-4 minutes until lightly browned and completely cooked through. Place cooked chicken in a large mixing bowl (large enough for all the ingredients). Return skillet to heat and add another teaspoon of oil. Add carrots and sauté for 3-4 minutes. Add to large mixing bowl. Repeat oil and sauté with scallions, peas, sprouts and pork (each individually). Finally, pour lightly beaten egg into sauté pan and make fairly dry scrambled eggs (should fall apart to small pieces).

Add last teaspoon of oil to skillet and finally the rice. Sauté for 2-3 minutes before adding the soy sauce. When cooked through (another 3-4 minutes) add to the mixing bowl. Toss all ingredients thoroughly. Season with pepper flakes, salt and pepper.