

Egg Fried Rice

Serves 2 (a side may be needed) or 1 if you're famished

Hands-on Time 10 minutes

Cooking Time 22 minutes

Ingredients

- 200g short grain or sushi rice
- 340ml water
- Pinch of salt
- 100g frozen peas
- Knob of unsalted butter
- 1-2 medium eggs
- 2 tsp gochujang (optional)
- 2 tsp mirin (optional)
- 1 tsp soy sauce (optional)
- 2 tsp lemon juice (optional)

Equipment

- Sieve
- Saucepan with lid
- Frying pan
- Spatula
- Bowl (optional)
- Spoon (optional)

Method

1. Cook the Rice

- Rinse the rice under running water until the water runs clear.
- Add the rice, water, salt, and frozen peas to a saucepan.
- Bring to a boil over high heat, then reduce the heat to the lowest setting. Cover with a lid and cook for 18 minutes.
- Remove the lid and let the rice cool slightly.

2. Scramble the Eggs

- Heat a frying pan over medium heat and add the butter.
- Once the butter stops foaming, add the eggs. Stir with a spatula to scramble them.

3. Combine and Serve

- When the eggs are no longer runny, add the cooked rice to the pan.
- Stir the rice and eggs together for 2 minutes until heated through.

4. Optional Sauce

- In a bowl, mix the gochujang, mirin, soy sauce, and lemon juice. Drizzle over the rice before serving.

Enjoy!