

## Special Fried Rice

### Ingredients

3 cups long grain rice (cooked)  
1 Tbls vegetable oil  
2 cloves garlic  
1 425g can corn kernels rinsed  
2 Spring onions  
2 silverbeet leaves  
1 cup frozen peas  
3 Tbls Soy sauce

### Equipment

Large Non- stick square pan or wok  
Mixing bowl  
Chopping boards  
Large Knife  
Pot for rice (medium)  
Or rice cooker  
Measuring spoons

### What to do

1. Rinse the rice under cold running water until the water is clear. Put it in the rice cooker with 3 cups of water. Turn on the rice cooker and let the rice cook.
2. Check the rice and when you can fluff it easily with a fork you may spoon it into a large mixing bowl. Set aside
3. Finely chop garlic. Wash and finely chop silverbeet and spring onion.
4. Rinse corn using a sieve. Place in a bowl with silverbeet and spring onion. Add the peas.
5. Heat oil in the large non-stick pan and add garlic, cook for 1 minute and add silverbeet, corn, pea and spring onion mix. When silverbeet just starts to wilt add cooked rice and stir well.
6. Add soy sauce to pan. Lightly whisk 2 eggs into a bowl and add to the fired rice just before serving. The hot rice will start to cook the eggs. Stir continuously so that the egg coats all the rice.
7. Take off the heat after 3 minutes and serve.