

# Special Egg Fried Rice

Get your Chinese fix at home with this quick, easy and tasty special egg fried rice fade-away.



**Serves:** 2

**Prep Time:** 10 minutes

**Rest/Marinate Time:** 0

**Cooking Time:** 25 minutes

## Ingredients

- 180 g fresh raw prawns.
- 70 g frozen peas, thawed.
- 4 spring onions, finely sliced.
- 1 red chillies, finely sliced.
- 1 thumb piece of ginger, cut into matchsticks.
- 3 garlic clove, thinly sliced.
- 2 tsps of chilli garlic sauce.
- 1 tsp of soy sauce.
- 1 tbsp of toasted sesame oil.
- 3 eggs.
- 100 g of spam, cut into cubes.
- 250 g of cooked basmati or long grain rice.

This is a very quick dish to make so preparation is the key. I like to have everything chopped up and ready to go. So before you start to cook you want to have your chillies, garlic, ginger and spring onions all ready in a bowl. You're eggs whisked with the sesame oil and salt and all the other ingredients ready.

## Method

- In a Wok or large frying pan add a splash of oil and once hot add your whisked eggs. Leave to set for a moment then give them a good scramble. At this stage you don't want to fully cook the eggs, you just want to cook them till they start to set, then place to one side.
- Give your Wok/pan a quick clean then add another splash of oil. When the oil is hot add the spam and allow to fry for a couple of minutes then add the chillies, garlic, ginger and spring onions and cook for a few minutes making sure you're stirring all the time.
- Add the prawns and stir fry for a couple more minutes or till they start to turn pink. Next add the chilli garlic sauce & soy sauce and stir fry for another minute.
- Next add the peas and eggs stir fry for a minute then add the rice to warm through. Give everything a good mix, check for seasoning then serve.
- I like to add a fried egg on mine and a few sesame seeds.