

FRIED RICE

“Chamorro fried rice is absolutely fulfilling!! It is a meal in itself, no need for extra meat! My favorite meat to use is chopped, left over bbq steak and chorizos espanot.”

INGREDIENTS / DIRECTIONS

Set 1

4 c. cooked, long grain
white rice

Set 2

½ onion, chopped
3 cloves garlic, minced
3 T. vegetable oil
1-2 c. chopped meat (bbq beef,
spam, chorizos espanot etc.)

Set 3

1 c. vegetables
1/8 c. soy sauce
½ t. garlic powder
¼ t. black pepper
3 eggs, scrambled
2 T. butter
½ t. seasoning salt

Tools: large pot

1. Cook rice according to directions.
2. In large pot, sautee garlic and onions in 2 tablespoons oil. Add meat and sauté for 3 minutes.
3. Pour in vegetables (diced celery, carrots, corn, peas etc.) and sauté till softened.
4. Add rice, soy sauce, seasonings, scrambled eggs, and butter.
5. Fold mixture to combine all of the ingredients. Add more soy sauce, seasonings, butter or oil to taste.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.