

Hawaiian Fried Rice

From David Nuno

Ingredients:

- 2 tablespoons vegetable oil, divided
- 2 large eggs, beaten
- 2 cloves garlic, minced
- 6 ounces Spam, diced
- 1/2 cup frozen corn
- 1/2 cup frozen peas
- 1/2 cup frozen diced carrots
- 3 cups cooked rice
- 1 1/2 tablespoons soy sauce
- 1/2 tablespoon fish sauce
- 1/4 teaspoon sesame oil
- 1/4 teaspoon white pepper
- 2 green onions, sliced
- Sriracha, for serving
-

Instructions:

1. Heat 1 tablespoon vegetable oil in a large skillet over low heat. Add eggs and cook until cooked through, about 2-3 minutes per side, flipping only once. Let cool before dicing into small pieces.
2. Heat remaining 1 tablespoon vegetable oil in the skillet over medium high heat. Add garlic and Spam, and cook, stirring often, until light golden brown, about 3-4 minutes.
3. Add corn, peas and carrots. Cook, stirring constantly, until vegetables are tender, about 1-2 minutes.
4. Add rice and gently toss to combine.
5. Add soy sauce, fish sauce, sesame oil and white pepper. Cook, stirring constantly, until heated through, about 1-2 minutes.
6. Stir in green onions and eggs.
7. Serve immediately, drizzled with Sriracha, if desired.