

THE LINGNAN RESTAURANT'S

Lingnan Special Fried Rice



Variations: Add or substitute any meat or vegetables in the fried rice. For a unique twist, try adding crushed potato chips. This dish can be made vegan (without egg) or vegetarian by substituting gluten-free soy sauce and ingredients. It's also gluten-free.

TIP: Use leftover rice for the best results. Spray the cooked rice with water, cover it with a wet paper towel, and warm it in the microwave.

Ingredients

- 3 ½ cups cooked rice
- 2 oz. BBQ pork, cooked and chopped into small cubes
- 2 oz. small shrimp
- 2 oz. sliced mushrooms
- 2 oz. green peas
- ¼ small onion
- 3 eggs
- 2 stalks green onion, chopped
- 2 tsp. chicken broth mix
- 1 ½ tsp. light soy sauce
- 1/8 tsp. salt
- White pepper to taste
- Oil for frying

Method

1. Beat in eggs, ½ tsp. salt and white pepper.
2. Heat the pan with oil and scramble the eggs. Set aside.
3. Fry the BBQ pork, shrimp and mushrooms. Set aside.
4. Heat the pan with 2 Tbsp. oil. Fry the onion until fragrant.
5. Add rice to the pan and stir-fry. Add chicken broth mix, light soy sauce, and salt. Sprinkle with a few drops of water. Stir-fry until aromatic.
6. Add the scrambled eggs, BBQ pork, shrimp and mushrooms to the pan. Stir-fry again.
7. Add green onions and serve.