KIKKOMAN

Fried Rice with Fried Egg

Total time **10 mins** **10 mins** cooking time

INGREDIENTS

2 portion(s)

For Fried Rice:

250 g	Jasmine Rice (cooked)
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
10 g	Garlic (minced)
40 g	Baby Corn (blanched, cut into batons)
3 tbsp	Spring Onion Greens (cut into 1inch pieces)
1 tbsp	Oil
0.5 tsp	Sugar
0.5 tsp	Black Pepper (crushed)
1 tsp	Sesame oil

For Fried Egg:

1 piece	Egg
1 tsp	Kikkoman Naturally Brewed Soy Sauce
0.5 tsp	Spring Onion, greens, chopped
1 tsp	Oil

PREPARATION

Step 1

Warm up the cooked jasmine rice in the steamer for a couple of minutes, fluff with a fork.

Step 2

Heat oil in a wok over a medium high flame, stir fry garlic and baby corn for half a minute.

Step 3

Add in the jasmine rice and spread around the wok and press lightly to stir fry.

Step 4

Allow to cook for half a minute and then stir, repeat the spreading and stirring every half minute for couple of times till some light browning is achieved on the rice.

Step 5

Add Kikkoman Soy Sauce, sugar, sesame oil and black pepper.

Step 6

Stir fry for another minute and combine in the spring onion.

Step 7

Prepare a fried egg, sunny side in a non-stick pan with a little oil over medium heat.

Step 8

Plate the fried rice and top it up with a fried egg.

Step 9

Drizzle Kikkoman Soy Sauce, crushed black pepper and spring onions chopped greens over the fried egg.