



FINCH + FENNEL

Fried Rice with Ginger Scallion Sauce

INGREDIENTS:

- 2 ½ c Water
- 1 c Rice
- 1 Tbsp Vegetable or Olive Oil
- 1 tsp Sesame Oil
- Drizzle of Chili Oil (optional)
- ½ c F+F Ginger Scallion Everything Sauce
- 2 Eggs, beaten (optional)
- 5-6 Scallions, sliced very fine
- 1 small bunch Parsley, chopped



INSTRUCTIONS:

1. Bring water to a boil in a 2-quart saucepan. Add the rice, stir, then cover & lower heat to a simmer. Cook for about 45 minutes or until tender. Put in the fridge to cool.
2. Heat the oils over medium-high heat in a large frying pan until quite hot.
3. Add F+F Ginger Scallion Everything Sauce & cook for about a minute. Do not let it burn.
4. Add the cooled rice & toss to coat with oil and sauce.
5. Cook, stirring, for about 2-4 minutes or until the liquid has evaporated.
6. Add eggs, if desired, and stir until incorporated & cooked through.
7. Add the scallions and parsley & cook for another minute, or until everything is warmed.

Enjoy!

