

Bacon Egg Fried Rice

Ingredients:

- 2 Tbsp Oil
- $\frac{3}{4}$ cup bacon, diced (substitute ham if you'd like)
- $\frac{3}{4}$ cup white onion, diced
- 2 cloves garlic minced
- $\frac{1}{4}$ cup diced carrots (optional)
- $\frac{1}{4}$ cup snap peas, sliced (or other seasonal vegetables)
- 2 eggs (these will be scrambled)
- 4 cups cooked rice of your choice
- 1 $\frac{1}{2}$ tablespoons soy sauce
- 4 tablespoons oyster sauce
- 2 green onions, chopped
- White or black pepper

Cooking:

- Heat skillet or wok over high heat, then add **2** tablespoons oil
 - Add **onion** and **vegetables**.
 - When the **onions** are caramelized, take them out of the pan and put them on the side.
- Add **bacon** and **garlic** to the pan, cook for about **2** minutes.
- Add **egg** to the skillet and **rice** immediately after, directly into the wet egg.
- Using the back of a spatula or spoon press the **rice** into the **egg**, fold and repeat until the rice is completely coated and heated through.
- Add **soy sauce** and **oyster sauce** and stir to coat rice.
- Cook, stirring, over high heat until rice is heated through, about **2 to 4** minutes.
- Garnish with **green onions** and **white pepper**.

吃好喝好!