Benihana fried rice

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| 2 teaspoon chopped onion1 1/3 cup peas and carrots2 green onions chopped 1 cup uncooked rice (steamed separately)2Tbsp butter2 eggs beaten2 teaspoon oilsalt and pepper to taste1 – 3 teaspoons soy sauce**Directions**1. Cook rice (follow directions below)

2.. Heat butter in small frying pan then Scramble eggs and chop into small pieces 3. Heat frying pan with small amount of oil, spread oil around wok covering the cooking surface4. Sauté chopped onion, green onion and peas and carrots in the wok until soft 5. Then toss cooked vegetables with rice and chopped scrambled egg and chicken together in Frying Pan, cook until heated thoroughly6. Add soy sauce, salt and pepper to taste,. Serve and enjoy |

**Rice Recipe**

1 cup uncooked rice

2 cups of water

1 tsp salt

1 tbsp butter

1. combine all ingredients in a saucepan, bring to a boil
2. turn down heat to low and cover with lid, simmer for 15 minutes or until all water is absorbed