



Easy Vegetable & Egg Fried Rice

SERVINGS 6 **PREP TIME** 2 mins **COOK TIME** 10 mins

INGREDIENTS

- 1/2 cup unsalted butter
- 2 cups **La Fe Frozen Mixed Vegetables**
- 4 tbsp dried minced onion
- 1/2 tsp garlic powder
- 1/2 tsp ground black pepper
- 4 eggs, beaten
- 4 cups leftover cooked rice
- 1/3 cup soy sauce

DIRECTIONS

1. Heat a large non-stick skillet over medium-high heat. Add the butter and allow it to melt.
2. Once the butter is sizzling, add the La Fe frozen mixed vegetables, dry minced onion, garlic powder, and pepper, and mix. Saute for a couple of minutes, tossing occasionally, until the spices become fragrant.
3. Push the vegetables out toward the perimeter of the skillet making a large well in the middle. Once the butter had puddled back in the center of the skillet, add the eggs and scramble.
4. Mix the scrambled eggs into the vegetables and then add one cup of rice and a small amount of the soy sauce, mixing them thoroughly into the vegetables and breaking up any clumps of rice. Slowly mix in the remaining rice and soy sauce, a small bit at a time, until all the ingredients are fully combined. Continue stirring and cook until the rice is hot and steamy about 5 minutes.
5. Serve and enjoy!