

# Egg Fried Rice

**Serves 2 (a side may be needed) or 1 if you're famished**

**Hands-on Time 10 minutes**

**Cooking Time 22 minutes**

## Ingredients

200g Short grain or sushi rice

340ml Water

Salt, pinch

100g Peas (frozen)

Knob of Unsalted butter

1-2 Eggs (medium)

2 tsp Gochujang (optional)

2 tsp Mirin (optional)

1 tsp Soy sauce (optional)

2 tsp Lemon juice (optional)

## Equipment

Sieve

Saucepan

Lid

Frying pan

Spatula

Bowl (optional)

Spoon (optional)

Rinse the rice under a running tap until the water runs clear.

Add the rice to the saucepan followed by the water, salt, and frozen peas.

Put the pan over a high heat until the water is bubbling.

Turn the heat down to the lowest it will go. Cover the pan with a lid and leave to cook for 18 minutes.

Once the time is up remove the lid and leave the rice to cool.

Place the frying pan over a medium heat and add the butter.

Once the butter has stopped foaming, add the eggs.

Stir them with a spatula whilst they cook so they sort of scramble.

When the eggs are no longer runny add the rice.

Continue to stir the rice and eggs for 2 minutes before serving.

If you want to make the sauce combine the gochu, mirin, soy sauce, and lemon juice in a bowl before drizzling over the rice.

Enjoy!