

Leftover Christmas Ham Fried Rice

Serves:
4

Prep time:
20 mins

Cook time:
10 mins



INGREDIENTS

Fried Rice

- 1 small brown onion, peeled & finely diced | Panetta Mercato
- 2 garlic cloves, peeled & crushed | Panetta Mercato
- 2 spring onions, sliced | Panetta Mercato
- 1 cup diced vegetables*
- 150g leftover Christmas ham, finely diced | Tender Gourmet Butchery
- 2 eggs | Panetta Mercato
- 2 cups cooked, cold rice* or a 250g microwave rice pouch
- 2 tbsp light-tasting olive oil

Sauce

- 1 tbs mirin or Chinese cooking wine | Miracle Supermarket
- 1 tbs oyster sauce | Miracle Supermarket
- 1 tbs soy sauce | Miracle Supermarket
- 1 tsp sesame oil or olive oil | Miracle Supermarket
- Freshly ground white or black pepper, to taste

METHOD

1. Prepare onion, garlic, spring onions and ham. Whisk eggs in a bowl. In another bowl mix all sauce ingredients.
2. Heat 2 tbs oil in a large frying pan, add onion and ham. Cook over medium heat until onion is translucent, about 2 mins. Add vegetables and cook, stirring for 1 min. Add rice and stir until no longer lumpy. Add garlic and pour in the sauce, mix well.
3. Move rice off to the side of the pan and add in whisked eggs. Scramble until set. Add spring onions and stir everything to combine.
4. Remove from heat and serve while hot!

**NOTES: you can use frozen mixed vegetables here, no need to defrost (carrot, peas and corn mix for example) or use fresh, finely chopped - carrot, celery, broccoli or broccolini work really well. The rice must be completely cold - chilled overnight in the fridge - otherwise your fried rice will turn into mush.*