

Hibachi Fried Rice

Ingredients

3 T Vegetable Oil (plus 1 teaspoon)
2 Eggs (beaten)
1/3 c Onion (finely chopped)
1/3 c Carrot (finely chopped)
1/3 c Green Onion (finely chopped,
plus 1 whole)
3 c Rice (cooked)
1 t Salt
1/2 t Black Pepper
1 1/2 T Soy Sauce (plus 1 teaspoon)
2 t Sesame Seeds
2 1/2 T Unsalted Butter (softened)
2 clv Garlic (finely minced)

Instructions

1. Whisk eggs well in a small bowl. Finely dice onion, carrot and green onions. Set aside. In a small bowl add butter, garlic and 1 teaspoon soy sauce. Set aside.
2. Heat wok over medium heat. When hot, add 1 tablespoon of oil, along with beaten eggs and a pinch of salt and black pepper. Cook well, cutting the eggs into small pieces. Once cooked, remove to a medium bowl.
3. Add 1 teaspoon of oil to the pan, along with onion and carrots, and a pinch of salt and black pepper. Cook for 5-6 minutes, until softened and fragrant. Add green onions to the pan and toss for about 30 seconds. Add these cooked vegetables to the bowl of scrambled eggs.
4. Add 2 tablespoons of oil to the hot skillet,

Hibachi Fried Rice

along with your rice, 1 teaspoon salt and 1/2 teaspoon pepper. Use a spatula to break up the rice and heat it through for 3-4 minutes.

5. Add the bowl of cooked vegetables and eggs, along with the garlic butter. Toss and heat through, letting the butter melt. Season with a good pinch of black pepper.

6. Finally, scrape the rice to the side of the pan and pour the 1 1/2 tablespoons soy sauce straight onto the pan, allowing the sauce to sizzle up for a few seconds and thicken. Then fold the rice into the glaze, tossing and cooking until it is well combined and evenly browned. Add the sesame seeds. Taste and adjust seasoning.

7. Remove from heat. Serve with additional sliced green onions to garnish.