



Simply Vegetarian Fried Rice



2 Servings



30 minutes

INGREDIENTS:

2 tbsp, Oil

2 cups, Boiled Rice

1tsp, Garlic, Minced

1/2 tsp, Ginger

1/2 cup white part of shallots

1 cup, veggies, as per your liking (Carrots, Cabbage,
Green peas. French beans, etc)

1 tsp, Soy Sauce

1 tsp, Rice Vinegar

Salt, according to taste

Pepper, accordingly

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DIRECTION:

- In a wok heat some oil, add ginger, garlic, saute for a second.
- On high heat, stir fry shallots and veggies. It has to be quick so that veggies maintain their crunch
- Add soya sauce and rice vinegar
- Add boiled Rice and salt
- Toss everything for 2-3 minutes on high flame
- Garnish with greens of shallots and veg fried rice is ready.

NOTE:

- You may use any kind of veggies in your fried rice, even add Tofu or soy nuggets for some protein.
- Add less salt because soy sauce is already salty.
- Use good quality rice for fragrant and sticky free veg fried rice.
- If you don't want garlic you may totally skip it.

