

Ingredients

Quantity:	Measure:	Ingredients:	Description:
2	Nos	Onion Leeks-Spring Onions	
2	Large	Eggs	
1	Teaspoon	Salt	To taste
4	Tablespoon	Cooking Oil	
4	Teacup	Rice, fine grain. (Jirasa or Old) previously	
2	Tablespoon	Soya Sauce	
	As Required	Pepper Powder	To Taste

Method

Wash and finely chop the green onion. Lightly beat the eggs with the salt and pepper.

Heat a wok or frying pan and add 2 tablespoons oil. When the oil is hot, add the eggs. Cook, stirring, until they are lightly scrambled but not too dry. Remove the eggs and clean out the pan.

Add 2 tablespoons oil. Add the rice. Stir-fry for a few minutes, using chopsticks or a wooden spoon to break it apart. Stir in the soy sauce or oyster sauce as desired.

When the rice is heated through, add the scrambled egg back into the pan. Mix thoroughly. Stir in the green onion. Serve hot.