

WildeBerryaki Fried Rice

Ingredients:

3 cups chilled cooked rice (chilled rice cooks better than already heated rice)
1 tablespoon cooking oil
4 cloves garlic minced
1 yellow onion chopped
1/2 cup WildeBerryaki
1 medium sized zucchini cubed
1 red pepper chopped
2 beaten eggs
Salt and pepper to taste
2 green onions finely chopped

Instructions:

Stir fry garlic in hot oil for 15 seconds

Add onion and zucchini and cook for 2 minutes

Add red pepper and stir fry for another 1 ½ minutes

Add ½ cup of WildeBerryaki and let come to a boil

Stir in chilled cooked rice and gently mix all ingredients together

Move all of the ingredients to the outer sides of the pan/wok and then scramble the eggs in the middle of the pan/wok

Once eggs are cooked, gently incorporate into the rest of the stir fry

Salt and pepper to taste

Sprinkle with green onions and sesame seeds and enjoy!

** You can substitute any veggies you'd like into this dish including left over meats. It's very versatile and any variation will be a hit with the family. Experiment and have fun!*