

LEFTOVER TURKEY FRIED RICE

INGREDIENTS

- 2 cups cooked short grained white rice, leftover
- 1.5 Tbsp of bacon fat or vegetable oil
- 3 large eggs, scrambled
- 1/2 -3/4 cup of Chinese sausage, bacon or leftover turkey or chicken, chopped into bite-sized pieces
- 1 Tbsp of garlic, minced
- 1/3 cup of white, yellow or red onion, finely diced
- 1/4 cup of cilantro (leaves and stems separated), minced
- 1/3 cup of carrots, Diced into small pieces
- 1/2 cup of broccoli (tops and stems separated), chopped into Bite-sized pieces
- 3 Tbsp of soy sauce
- 1 Tbsp of oyster sauce
- 1 Tbsp of sesame oil
- 1/4 cup of green onions, minced

Yield: 6-8 Servings

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Chef Tips/Notes:
It is ideal to use leftover rice made from the day prior. The vegetables and meat listed in this recipe are suggestion based upon a traditional dish, however can be easily substituted based upon what you have on hand and personal preference.

INSTRUCTIONS

1. Heat pan over medium heat with 1.5 Tbsp of oil or bacon fat. Pour the scrambled eggs into the pan and cook until just set, remove from the pan and set aside. Wipe out any residual egg in the pan.
2. Heat the pan over medium to medium-high heat and sauté the Chinese sausage in the pan.
3. Once the sausage is about cooked, add the garlic and sauté in the residue oil from the sausage and mix well with the garlic. Sauté for about 1 minute.
4. Once the garlic is fragrant, add the onion and cilantro stems to the pan and sauté for another minute until translucent.
5. Add the carrots and broccoli stems to the pan and combine with the sausage, garlic and onions. Cook until tender, about 2-3 minutes.
6. Combine the broccoli tops to the pan and cook for another 1-2 minutes.
7. Add the rice to the pan and toss well with all the sautéed vegetables.
8. Once the rice is softened and well combined, about 3-5 minutes, add the soy sauce and oyster sauce and toss well with the rice.
9. Once sauces are full combined with the rice, allow the rice to set for another 1-2 minutes to fully be warmed through and cooked. Add the sesame oil and toss well.
10. Remove the rice from heat and top with the cilantro leaves and green onions. Serve immediately.

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