



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Vegetable Fried Rice

Ingredients

- 3 tablespoons cooking oil
- 4 to 6 garlic cloves, minced
- 1/2 cup diced yellow onion
- 2 large eggs, lightly beaten
- 4 cups day-old rice, long grain or jasmine
- 1/2 cup sliced carrot (cut into half coins)
- 1/2 cup diced Swiss or rainbow chard
- 1/2 tablespoon soy sauce
- 1/2 tablespoon sugar
- 2 teaspoons white pepper
- 1/2 teaspoon salt
- 2 to 3 green onions, chopped
- 1 cup of Bok choy, sliced thin

Directions

In a large skillet, heat the oil until a wisp of white smoke appears. Add the garlic and onion, sauté 30 seconds. Add the beaten eggs and immediately add the rice, gently press down in small circles to separate the rice grains. Stir in the carrot, Swiss chard stems, bok choy and cook for about 3 minutes. Don't be afraid to scrape rice stuck to the bottom of the pan. Add soy sauce, sugar, white pepper and salt. Continue to stir and fold for about 2 more minutes. Cook until the rice absorbs the sauces and is slightly crisp on the edges. Fold in the green onions and serve immediately.