

Leftover Fried Rice (Serves 4)

Ingredients

- Vegetable oil, for frying
- 400g leftover white rice (or 400g steamed white rice)
- 150g leftover roast veggies (such as carrots, capsicum, roast potatoes etc)
- 2 tbsp soy sauce
- 1 clove garlic, crushed
- 2cm piece ginger, grated
- 150g frozen peas
- Sliced cherry tomatoes, sliced cucumber, red chilli (optional) and sliced spring onions, to serve

Method

1. Heat 1 tbsp oil in a large wok over a high heat. When hot, add the rice, veggies, garlic, ginger, soy and sweet chilli sauces and stir-fry for 3-5 minutes until the rice is slightly crispy and heated through. Set aside.
2. Serve the fried rice topped with the tomatoes, cucumbers, chilli (if using) and sliced spring onions.

Chef's Tips

- This is a great recipe for using up leftover roast veggies from your Sunday roast or weeknight dinners.
- Making this dish from scratch? Switch roast veg for frozen corn, carrots and peas for a speedy weeknight meal.
- Feel free to add your favourite cooked meats or even fried eggs to bulk up the protein content of this dish.