Chinese Fried Rice

Ingredients

750 grams white long grain rice
1 teaspoon Chinese five spice
20 millilitres oil
4 eggs

100 grams ham
250 grams frozen peas
2 green shallots
120 millilitres Soy Sauce

Method

Add Chinese five spice to rice, cook rice as per packet instructions.

Heat a frying pan, add oil, cook eggs like an omelette. Remove from pan and chop.

Chop ham and green shallots.

Cook frozen peas and drain.

When rice cooked, add eggs, ham, peas and green shallots, mix well.

Heat wok on stove, add oil, rice mix and soy sauce.

Toss and pour onto serving platter.