

Asian Fried Rice by Chef: Bishandutt Dabral

🕒	Total Prep Time:	30 mins
🕒	Prep Time:	15 mins
🕒	Cooking Time:	5 mins
🕒	Finishing Time:	2 mins
👤	Recipe Serving:	2 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Asian Fried Rice

Basmati long grain rice	400 gms
Beans sprout	30 gms
Carrots small dice	20 gms
Green peas	20 gms
Color capsicum dice	30 gms
American corn Fresh	10 gms
Spring onion leaves chop	20 gms
Corn oil/Olive oil	15 ml
Garlic chop	1 tsp
Salt	To taste
Pepper powder	A pinch
Aromat powder	A pinch

How to Prepare Asian Fried Rice

- 1) Wash Rice with water twice and soak it in water for 15 minutes. Drain the water and keep it aside. Boil water and cook rice. Don't cook it (well done) keep it little raw (al dente)
- 2) Take a pan or a Wok and heat it, add Corn oil add chopped garlic and sauté it for a minute. Add diced carrots, green peas, coloured small dice pieces of capsicum, add American corn sauté /toss it for 2 minutes. Add rice and toss it for a minute and further add salt, pepper powder and aromat powder toss for a minute then add beans sprout, 10 gms of chopped spring onion and toss for a minute. Serve Hot.

Garnish

Garnish with Chop Spring Onion

Important Tips

- 1) Seasonal vegetables can be added as desire
- 2) You can use Olive oil instead of corn oil