

Fried Rice with Prawns

From the Ezy Aussie Prawn Peeler kitchen

Not quite authentic, but this fried rice tastes really good. It's an adaptation of the fried rice my mother used to make, but using ingredients that I have in my own kitchen. The addition of prawns really makes a difference to the taste.

Ingredients

- 1 cup of uncooked rice
- 2 tablespoons peanut oil or substitute
- 1 onion
- 1 rasher of bacon
- 100g green prawns
- 1 egg
- 1 tomato
- ½ cup frozen peas
- 2 tablespoons of soy sauce or to taste



Method:

Boil the rice for 10 minutes till cooked. Then drain and rinse. If you have a chance to leave the rice to dry out for an extra 10 minutes of so it will improve the texture of the end result.

Heat oil in a pan and fry the onion till translucent but not brown.

Peel prawns with the Ezy Aussie Prawn Peeler, removing the vein with the tool. If the prawns are large, chop them. Otherwise, leave them whole. Chop bacon and add prawns and bacon to pan. Fry with onion until prawns change colour.

Push all ingredients in the pan to one side, and drop an egg into the space cleared. Break the yolk with the corner of your spatula and mix slightly through the white. When it starts to cook, turn it over. Once cooked through, break it into rough pieces with the spatula. If it sticks a little it doesn't really matter. Just mix the pieces through the other ingredients.

Chop tomato and add along with frozen peas. Cook long enough for the peas to heat through. Then add the soy sauce to your taste.

Add cooked rice and stir through. Serve while hot.