

Fried Rice



Ingredients

- 400gr white rice
- 700ml beef stock OR chicken stock
- 4 tbsp peanut oil
- 1 large brown onion
- 4 cloves garlic
- Handful chopped nuts
- 2 eggs
- 1 cup (150-200gr) frozen vegies (corn carrot peas capsicum)
- 200gr bacon bits
- 1 tbsp fish sauce
- 1 tbsp soy sauce

Method

1. Put stock in slow cooker set to HIGH.
2. Heat raw rice and oil in hot saucepan until rice gets golden brown constantly stirring (3 mins)
3. Add the veggies and 2 eggs stir for 1 min , then add to slow cooker and mix in with stock.
4. Cook bacon in fry pan until crispy add to slow cooker
5. Cook onion in fry pan until golden add the garlic, chopped up almonds, soy sauce, fish sauce and anything else you wish to add flavour then add it to slow cooker.
6. Cook on high for 1.5 hours [WITH A TEATOWEL](#)
7. Note by Slow Cooker Central: Original recipe stated 2 cups of stock but consistent feedback was it was a better outcome with 3 cups of stock so we have updated recipe accordingly

Notes

- [Source](#)

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