



Ingredients:

2 Eggs

1 to 2 cups cooked rice (Jasmine is best, any long grain will work)

1 Tablespoon Oyster sauce (Can use salt, soy sauce or chicken stock as well)

1 Tablespoon cooking oil

5-7 green onions – split between green and less green

Directions:

Crack two eggs in a bowl and beat until mixed well

Add rice and mix well

Add Oyster sauce and mix well

Add some cooking oil to pan and heat to med-high

add “white” green onions to make green onion oil

Increase heat to high and add rice, stirring continuously.

When almost done add “green” green onions and cook one minute more

Other ingredients can be added at the same time. Experiment!