**Veggie Fried Rice**

**For the Fried Rice**

2 Tbsp. vegetable oil (divided)

1/4 of an onion, diced

1 carrot, diced

1 clove garlic, minced

1 Tbsp. freshly grated ginger or ⅛ tsp ground ginger

1/2 cup peas

Cooked rice(approx 2 cups)

2 eggs, scrambled and set aside

2 green onions, cleaned and sliced thinly

1 ½ -Tbsp. soy sauce

2 Tbsp. oyster sauce

1. Heat ½ vegetable oil in a large pan. Add onion and carrot, stir to coat with oil and cook until onions and carrots are caramelized. Don’t stir often or they will not caramelize.
2. Add minced garlic, ginger and peas and continue to cook for 1 minute.
3. Push vegetables to the side and add remaining oil. Then add two eggs and scramble.
4. Add half the rice and mix in soy sauce and oyster sauce and mix thoroughly to combine.
5. Add the rest of the rice and green onions and stir to combine. Serve.