



PREP
5 min

COOK
25-30 mins

SERVES
4

5 Ingredient Baked Fried Rice

INGREDIENTS

2 cups cooked Imperial Grain jasmine rice

1 cup Market Fare frozen mixed vegetables

2 Lodge Farms eggs, lightly beaten

2 tbsp Asia Specialties soy sauce

2 spring onions, finely sliced

METHOD

1. Preheat oven to 200°C (fan-forced). Lightly grease a medium baking dish.
2. Spread the cooked jasmine rice evenly over the base of the dish, breaking up any clumps.
3. Scatter the mixed vegetables over the rice.
4. Drizzle the soy sauce evenly across the dish, then pour the beaten eggs over the top.
5. Use a fork to gently mix the ingredients together so everything is coated.
6. Bake for 25-30 minutes, stirring halfway through, until the egg is cooked and the rice is lightly crisped on top.
7. Remove from the oven and stir through the sliced spring onions before serving.

DELICIOUS



Tip

Add diced Berg leg ham before baking for an easy flavour boost.



Good Different