

FRIED RICE

<i>Ingredients</i>	<i>Equipment</i>
2 Teaspoons Vinegar	Chopping Boards
2 Tablespoons Soy Sauce	Knives
Oil for cooking	Large & Small Bowl
3 Spring Onions	Spoon Measures
2 Cloves Garlic	Cup Measures
1 Rasher Bacon	Garlic Crusher
1 Carrot	Vegetable Peeler
½ Capsicum	Electric Frypan or Wok
1 Stalk Celery	Wooden Spoon
½ Cup Peas	
Parsley	
2 Teaspoons Fish Sauce	
4 Cups Cooked Rice	

What to do

1. Get out all required equipment
2. In a small bowl combine the vinegar and soy sauce, set aside.
3. Top and tail Spring Onions and slice
4. Peel and crush garlic
5. Remove any rind from bacon and chop into small pieces
6. Peel carrot and chop into small pieces
7. Chop Celery into small pieces
8. Chop Capsicum into small pieces
9. Chop parsley
10. Measure peas and rice, place in the large bowl.
11. Heat oil in the frypan, add Spring Onions, Garlic and Bacon.
12. After a few minutes add Carrot, Celery, Capsicum and fish sauce

13. Add cooked rice and peas, breaking apart any lumps.
14. Toss rice through mixture, stirring frequently so rice doesn't stick to the bottom
15. Heat through for 5 minutes, then remove from the heat, pour over the vinegar sauce, add parsley, stir well to combine then serve.