



Quick Fried Rice

Satisfy your cravings with this quick fried rice, featuring fluffy rice stir-fried with savory vegetables and eggs for a delicious and easy-to-make meal.

INGREDIENTS

- 2 **tbsp** margarine, butter or spread with no trans fat
- 2 eggs, beaten
- 3 green onions, cut into 1/2-inch slices
- 1 **6.2 oz package** RICE-A-RONI® Stir Fried Rice
- 1/2 **tsp** ground ginger
- 1/2 **cup** julienne-cut cooked ham
- 2 **tbsp** toasted slivered almonds (optional)

HOW TO MAKE

DIRECTIONS

In large skillet, heat 1 **tbsp** margarine over medium heat.

Combine eggs and green onions; add to skillet. Cover; cook about 2 minutes or until eggs are set.

Loosen eggs from pan with spatula; slide onto plate. Set aside; keep warm.

In same skillet, melt remaining 1 **tbsp** margarine.

Prepare Rice-A-Roni® Mix as package directs, adding ginger with 1 ¾ cups hot water and contents of seasoning packet. Bring to a boil. Cover; reduce heat. Simmer 15 minutes.

Cut reserved cooked egg mixture into 1-1/2 x 1/2-inch strips. Stir egg and ham into rice. Cover; continue to simmer about 5 minutes or until liquid is absorbed and rice is tender.



PREP
TIME
5 min



COOK
TIME
25 min



SERVES
4

PRODUCT

