

Chinese fried rice

Ingredients

- 1 egg per cup of rice
- Rice (3 cups of rice for 6 persons)
- Smoked sausages (1 sausage per person), brand Hormel Smokies
- 1 bunch of green onions (1 green onion per person)
- Boneless chicken breast (1 lb per 6 persons)
- Green peas (1/2 lb frozen package for 6 persons), defrosted
- Chinese dried mushrooms (1 small package for 6 persons)
- Chinese red pepper sauce (Lao Gan Ma)
- Yellow Indian curry
- Soy sauce
- Salt
- Package of Chinese flavored spices

Preparations

- Cook the rice and cool, at least 4 hours prior to the rest of preparation
- Soak the mushrooms in boiled water for several hours
- Cut the sausages in small pieces
- Cut the green onions
- Cut the chicken into small pieces and marinate for a couple of hours in the red pepper sauce (per pound 1 tablespoon)
- Cut the mushrooms in slices
- Fry the eggs in oil and scramble during frying and set apart
- Fry the chicken in oil till not red inside anymore, add the green peas and mushrooms and add some soy sauce, set apart
- Fry the dry and cooled rice in oil, stir it loose, add some red pepper sauce (add as spicy as you want), yellow Indian curry, 1 teaspoon of the package of Chinese flavored spices and salt
- Add, chicken/green peas, sausages, eggs and green onions