

Delicious and Easy Fried Rice

~using rice cooker~



Ingredients for 2-3 servings

Japanese Rice (2 Rice Cooker Cups)	360ml
Water (1 ¾ Rice Cooker Cup)	340-350ml
Japanese Leek (or onion)	80g
Chashu (roast pork) or ham	80g
Eggs	2
Mayo	1tbsp
Sesame oil	1tsp
Topping → Green Onion (optional)	} as needed
Salt	
Pepper	

*Condiments



Chicken Stock Powder	1tbsp
Sesame Oil	1tbsp
Soy Sauce	½ tbsp
Oyster Sauce	½ tbsp
Garlic	1tsp
Ginger	1tsp

Instructions

1. Put rice in a large bowl. Rinse the rice and discard the water immediately. Rice absorbs water very quickly when you start washing, so don't let the rice absorb the unclear water. Repeat this process 1-2 times.
2. Now use your fingers to gently wash the rice by moving in a circular motion.
3. Rinse and discard water. Repeat this process 3-4 times.
4. Transfer the rice into a sieve and drain completely.
You may omit the above process if you use pre-washed rice
5. Put the rice in the rice cooker bowl and add water (not hot or warm) to just under the 2 cup line or about 340-350 ml.
6. Let the rice soak in water for 30 minutes. (*About 1 hour for winter)
7. Add all the seasonings, garlic and ginger to the inner pot of the rice cooker and mix lightly.
8. Cut Japanese leek and chasu (or ham) in small pieces then add them on top.
9. Press "White Rice" and whatever the option you have on your rice cooker and start cooking for 30-35 min.
10. Crack two eggs into a bowl, add 1tbsp of mayo and mix well.
11. Once the rice is cooked, open the rice cooker and pour the egg mixture and 1tsp of sesame oil to the inner pot of the rice cooker, select "White Rice" and start cooking for 15 min or the egg mixture is cooked completely.
12. Open the rice cooker and fluff the rice up with a rice scoop from the bottom of the rice cooker bowl to get rid of the moisture.
13. Season with salt and pepper as you like and sprinkle chopped green onions on top and serve!!

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13)



16)

