

Corned Beef Fried Rice with Sunny Side Egg



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Global Dinner Table

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INGREDIENTS

1 can	Corned Beef
2 cups	Uncooked Jasmine Rice
6 pcs	Eggs
1/8 cup	Olive Oil
1 - 1.5 cups	Yellow Onion
1/4 cup	Shallots
1/2 to 1"	Grated Ginger
1/2 tbs	Paprika
2 to 3 tbs	Chopped Garlic
1 ear	Fresh Corn
4 oz	Frozen Dice Carrots
4 oz	Frozen Green Peas
1 tbs	Ground Black Pepper
--	Salt to Taste

DIRECTIONS:

CILANTRO LIME RICE

1. Cook 2 cups of rice the night before and leave on a tray uncovered the night before. Or you can use any leftover old white rice left in the fridge.
2. On the day of cooking, take rice out from fridge at least about 30 mins before cooking.
3. Use the 3 eggs and make an omelet and set aside. Once cool, slice it into ¼" strips.
4. Prepare garlic, shallots, ginger. Shuck and cut corn kernels from ear.
5. Open can of corn beef and set on a plate. Sometimes it gets stuck in the can after opening.
6. When all ingredients are set up, heat up wok with 2 tbs olive oil and fry grated ginger. Stir for about 1 minute or oil fragrant, then add onions. Continue frying oil until almost translucent.
7. Then add corn beef. Break and stir all contents in wok until well mixed. Add green peas, mix well and set this aside.
8. In the wok, add 3 tbs olive oil and fry shallots until light brown and then add garlic. Stir briefly, then add rice and stir evenly. This should take about 1 min. Then add corn, carrots, and black pepper.
9. Once all mix for about 1 minute, add the mix corned beef and sliced omelet and stir. Add salt to taste.
10. Place the fried rice on a plate and sprinkle paprika over it.
11. Fry and egg of your preference style and lay it on top of the rice

