

cabbage fried rice.

ingredients

- 3 cups white rice.
- 6 tablespoons butter
- 6 tablespoons soy sauce
- 3 teaspoons sesame oil * (Not 4A allergy) ^{vegetable oil}
- black pepper.
- 1 tin water chestnuts
- 1/2 green cabbage
- 2 onions
- 1 carrot / celery

method.

Rinse your rice well till water runs clear.

Place in rice cooker

Finely slice your cabbage.

Peel then grate your carrot.

Finely dice your onion.

Chop your water chestnuts in half.

Heat a large frypan, add 2 tablespoons of cooking oil and fry off your cabbage - set aside

Then fry your carrot and onion set aside

Once rice is cooked add butter to the rice

You may need two pans now.

Quickly fry off your water chestnuts set aside.

Place all ingredients together and divide

into 2 fry pans. ^{vegetable oil}

Add soy sauce, ~~sesame oil~~, pepper.

You may serve this in lettuce cups if you like.
or just on two platters.

Options: Add lemon juice to the rice at the end or put a few slices of lemon in the rice cooker.