

the Frugal Chef

- Heat **2 TBS peanut oil** in a wok or large skillet.
- Add **1 tsp minced ginger, 2 minced garlic cloves, ½ cup finely chopped white onion and 3 chopped scallions (whites and green parts)**.
- Cook at high heat, until fragrant and onion is lightly browned.
- Add **2 cups cooked rice** and **½ cup of thawed peas**. Mix well.
- Add **1 ½ TBS soy sauce**. Mix well to coat all of the rice.
- Make a well in the middle of the pan and add **an egg**. Let it set for a minute and start scrambling it in place. Once the egg is almost completely set mix it in with the rice.
- Serve.

Note: You can add chicken, pork, ham or beef to this. You can also add carrots, bean sprouts, bok choy, napa cabbage or other vegetables of choice.