

## *From Mimi's Kitchen*

Fried rice is the ideal meal for using leftovers, veggies lying around in the fridge and pantry staples. Using one skillet or wok it comes together in a matter of minutes. For this recipe we are going to use leftover Christmas Ham. However, you can also use leftover Christmas turkey, lamb, beef or whatever cooked protein you on hand.

### **1. First Make a Savory Sauce**

Fried rice comes together quickly, so make sure you have all your ingredients prepped and measured before cooking. That includes the sauce that you'll stir in at the end to season the fried rice.

#### **Savory Sauce**

- 2 tablespoons soy sauce
- 1/2 teaspoon sesame oil
- 2 cloves garlic, minced
- 1/2 teaspoon ginger, minced



### **2. Choose Quick-Cooking, Delicate Vegetables**

Choose vegetables like small diced carrots, cut green beans, corn kernels, peas, mushrooms, edamame, scallions, bell pepper slices, etc.

### **3. Cook Veggies Over High Heat in Batches**

Cook veggies, eggs and rice separately for best results. Heat a large nonstick skillet or wok over high heat with 1 tablespoon of peanut or canola oil. Add 1½ cup of veggies of your choice and cook them until they're crisp-tender then transfer them to a bowl.

### **4. Scramble the Eggs with Nothing Else in the Skillet**

Add a ½ tablespoon of oil to the skillet over high heat. Add 3 large lightly beaten eggs and scramble them vigorously just about 10 seconds until they're set. Transfer them to a plate or cutting board and cut them up into bite-size pieces.

### **5. Add Day-Old Rice (Leftovers!) to the Skillet and Cook Until Crisp**

Leftover rice, brown or white, is fantastic for fried rice because it's drier than freshly made rice. In a pinch, cold takeout rice works or chill freshly made rice completely before using. Add 1 tablespoon of oil to the skillet, then add the 3 cups of rice, pat it down into a single layer and let it cook undisturbed for a minute. Then vigorously stir it until the grains separate and start to crisp and lightly brown.

### **6. Add Leftover Ham and Everything Else Back to the Skillet with the Sauce**

This is when everything comes together! Add your pre-cooked 6 ounces of leftover Christmas Ham cut into small bite size cubes, vegetables, scrambled eggs and sauce back to the skillet and stir until the ingredients are evenly distributed. Garnish with some sliced green scallion tops if you want it to look extra fancy.

*Yields 4 Servings*