

Festive Stir-Fried Rice

Ask an adult to help you cook.

- 3 large eggs
- 1/2 teaspoon salt
- 2 finely chopped green onions
- 3 tablespoons olive oil [divided]
- 3 cloves garlic, chopped
- 1 1/2 cups shelled frozen green soybeans (Edamame) or green peas
- 1 medium yellow or red bell pepper, seeded, and chopped into 1-inch cubes
- 3 cups cooked rice
- 3 tablespoons dried cranberries or raisins
- 3 tablespoons soy sauce
- 2 teaspoons sesame oil
- 3 tablespoons toasted pine nuts or other nuts

1. Beat eggs, green onions, and salt in medium bowl. Heat 2 tablespoons olive oil in a nonstick wok or skillet over medium-high heat; swirl to coat pan. Add egg mixture; swirl to evenly cover bottom of pan. Cook, without stirring, for 30 to 40 seconds or until eggs are firm and brown on bottom. Turn eggs and brown other side. Cut eggs into small pieces with spatula. Remove from pan.
2. Heat remaining oil in same pan. Add garlic; stir-fry until fragrant, about 30 seconds.
3. Stir in soybeans; cook, stirring constantly, for 1 minute. Add bell pepper; cook, stirring constantly, for 1 minute. Stir in rice, dried cranberries, and soy sauce; cook, stirring constantly, until rice is heated through.
4. Return egg mixture to pan; mix well. Garnish with sesame oil and toasted nuts.

SERVE HOT

MAKES 6-8 servings

