

# fried rice, three ways



Fried rice is one of my favorite ways to have my rice during a weekday especially. Here are three recipes that will be your favorites soon too!! <3



## Pea & Broccoli Fried Rice

### Ingredients

1/2 a cup of Spring onion	1/2 a teaspoon turmeric
1 teaspoon of grated ginger	1/2 a teaspoon of oregano
1/2 a yellow hoho, diced	4 cloves of garlic, minced
1/2 a green hoho, diced	1 heaped cup of pre-cooked Amana Basmati Rice

### Method

To your Pan that has oil and salt, add your spring onion, the hohos, ginger and garlic. Cook this over medium low heat until they soften and are fragrant. After a few minutes add the oregano and turmeric so that they adequately cook down. Then, add the peas and broccoli, both pre-cooked and give them a light sautee. Add your Amani Basmati rice, toss this all up and once done, serve.

## 2. Thyme & Curry Mushroom Fried Rice

### Ingredients

1 cup of button mushrooms	2 tablespoons of Soy sauce
3 cloves of garlic, minced	1/2 a teaspoon of cumin
1/2 a red onion, diced	1/2 a cup of dania stems
1/2 a teaspoon of thyme	1 heaped cup of Amana Basmati Rice
1/2 a teaspoon of curry powder	

### Method

First to go to your pan that has some salt and oil, add the red onion, thyme, dania stems and the garlic. Allow this to cook down until fragrant and soft, being careful not to burn the garlic since it tends to be bitter when burnt. There after, add the mushrooms, the spices, then 1 tablespoon of soy sauce. Let these cook on high heat until the mushrooms brown, slightly shrink and soften.



Add your Amana Basmati Rice, followed by another tablespoon of soy sauce. Toss everything up and once everything is coated, garnish with fresh dania leaves and serve.

### 3. Rosemary Chicken Fried Rice

#### Ingredients

1 palm sized chicken breast, cut into strips	1 teaspoon of paprika
1 tablespoon of dried rosemary	2 cinnamon Sticks (or 1/2 a teaspoon of ground cinnamon)
1/2 a red onion, diced	2 Bay leaves
1/2 a cup of dania Stems	1/2 a teaspoon of black pepper
4 cloves of garlic	1 heaped cup of pre-cooked Amana Basmati Rice
1 tablespoon of tomato paste	

#### Method

To your pan that has some oil and salt, add the red onion, dania stems, garlic and rosemary, together with the whole dried spices: cinnamon and bay leaves. The once cooked and softened and super fragrant, add the chicken which you have cut up to strips, plus the tomato paste and the paprika and cumin. Mix all this and allow it to cook until the chicken is completely cooked through and the spices cooked down.

Thereafter, add your Amani Basmati Rice and toss it all up until completely combined and the rice coated in all the juicy goodness!



SERVE WITH: with your favorite meaty side

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/fried-rice-three-ways/>

Video: <https://youtu.be/lZcymz42kVA>