



My ginger sweetcorn fried rice is speedy, delicious and one of my all-time favorite weeknight meals to make!!!



Ingredients

1 ½ cup of cooked rice

½ cup of red hoho

¼ cup of green hoho

¼ cup of yellow hoho

1 small red onion, diced

¼ cup of cubed carrots

1 cup of sweet corn

½ teaspoon of coriander powder

½ teaspoon of garam masala

½ teaspoon of cumin

1 teaspoon of minced ginger

2 tablespoons of soy sauce

Vegetable oil for frying

Salt & pepper to taste

Method

In your sufuria, add in the onion, the three peppers, the ginger and the carrots as well as the spices. Sautee until softened and super fragrant! Add in the cooked rice and the sweet corn, then add in the soy sauce and give this a quick toss then serve.



SERVE WITH: your favorite stew and veggies

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/ginger-sweet-corn-fried-rice/>

Youtube Video : <https://youtu.be/r6ONXTNPvA0>