



Crispy Vegetarian Fried Rice

We love fried rice but it is tough to get the right texture and have a nice sear to it. We also don't enjoy rice drenched in too much soy sauce or loaded with pork pieces. We adapted this recipe from one found in Milk Street and adjusted the ingredients to our desired flavor and taste.

Ingredients:

- 2 tablespoons soy sauce or tamari
- 1 tablespoon brown sugar
- 2 medium shallots-chopped
- 2 Fresno chilies-seeded and chopped
- 3 garlic cloves-peeled and chopped
- 1 inch piece of ginger peeled and chopped
- 5 tablespoons avocado or grapeseed oil
- 3-4 cups of cooked rice (I used basmati, but jasmine is also fine)-RICE SHOULD BE COLD WHEN USING
- 2-3 scallions sliced
- 2-3 cups assorted vegetables (I used celery, onion, mushrooms, red peppers and sugar snap peas)

- Mix first two ingredients in small bowl to dissolve sugar
- Mix next four ingredients plus 1 tablespoon of oil in food processor and process until fairly smooth but still is coarse
- In a 12-inch non-stick skillet, heat 2 tablespoons oil over medium high heat and add the vegetables and a little bit of the shallot mixture. Sauté until the vegetables are done and have a sear to them, about 3-4 minutes and remove from the pan.
- Add the remaining oil and heat, adding the remainder of the shallot mix and cook for 1-2 minutes, stirring frequently. Add the rice, breaking apart any large clumps and stir in with the shallot mixture. Once mixed, leave the rice as is and cook for 3-4 minutes, until heated through and the bottom begins to brown. Add the soy mixture and vegetables and mix through until combined and cook another 2 minutes until it browns a bit more and is thoroughly heated
- Remove from skillet, place on serving dish and top with scallions