

Pineapple Egg Fried Rice

Ingredients:

1 cup cooked long grain brown rice

Cooking oil spray

1 clove garlic, minced

2 cups frozen mixed vegetables (carrots, peas, corn), thawed

½ cup canned pineapple chunks

2 eggs

Salt and Pepper (to taste)

2 tablespoon Tamari/soy sauce

1 teaspoon sesame oil

Sriracha (optional)

*Note use canned pineapple in water or 100% pineapple juice

Instructions:

- 1. Cook rice according to package
- 2. Coat skillet with cooking oil on medium high heat. Add vegetables, garlic. Sauté for 2-3 minutes. Set aside.
- 3. Spray skillet with cooking oil. Whisk 2 eggs in a small bowl with a fork. Scramble in pan.
- 4. Add rice, vegetables, soy sauce, sesame oil, and pineapple.
- 5. Cook 2-3 minutes and stir until well combined. Add salt and pepper to taste. Top with sriracha!

Variations:

Rice can be whatever type you like! We use brown rice because it is a complex carbohydrate; slow releasing sugars and sustained energy.

Sauce can be switched out with regular soy sauce, coconut aminos, or any kind of Asian dish sauce.

Prep Time: 5 minutes Cooking Time: 10 minutes

Equipment:

large pan medium pot large plate small bowl spatula can opener

Servings: 3



Nutrition1957 g0g Saturated30g3g3gFacts:Calories, Fat, Fat, Carbohydrates, Protein, Fiber,

8 g 36mg Sugar, Sodium.

Check out our blog at www.cookingoncampus.arizona.edu to find past recipes and a list of upcoming classes!

For more info about nutrition and what to eat on campus, go to www.health.arizona.edu, click Health Promotion, then Nutrition.

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