

STIR FRIED RICE

Ingredients:

- 3 cups cooked and chilled rice
- 2 tablespoons vegetable oil
- 3 coloured peppers (green, yellow, red)
- Homemade marinara sauce or a simple cooked tomato sauce
- 4 Hungarian sausages
- Salt and pepper to taste
- Dhania, chopped (for garnish)

Instructions:

Prepare Ingredients:

- Make sure the rice is cooked and cooled.
- Dice the peppers.
- Slice the Hungarian sausages
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Heat the Wok or Pan:

- Place a wok or a large skillet over medium-high heat. Add vegetable oil and let it heat up.
- Fry sliced Hungarian sausages about 2 minutes. Remove from the pan

Cook Vegetables:

- Add coloured peppers to the same pan and saute for about 30 seconds until it fragrant.
- Add the marinara sauce and stir well. Let cook for about 5 minutes.
- Add the cooked rice and gently fold in. Add the sliced sausages.
- Mix in well then garnish with the chopped dhania and season with salt & pepper.

