

# Chinese Sausage Fried Rice

*This is a very simple and versatile recipe for Asian inspired fried rice. Instead of sausage you can use bacon, ham or just egg. It is tasty and great as a side dish.*



I love rice dish, and this one is so easy and simple to make, particularly if you have leftover rice. I added some Chinese sausage to this rice, but you can add chicken, pork, shrimp or even bacon...whatever your palate calls for. The nice about this stir fried rice is that the rice grains are covered with a thin layer of egg...yum!

This is sure a very simple dish to put together especially during this holiday season, where life seems busier than usual with parties, baking and lots of shopping...so get your ingredients ready and make sure that you make extra for your next day lunch...simply delicious!

***Ingredients:***

- Approximately 2 cups of cooked rice, preferably long grain
- 1 tablespoon soy sauce (optional)
- 1 small onion, chopped
- 2 green onions finely chopped
- 3 links Chinese sausages sliced
- 2 cups frozen vegetables, boiled and drained
- 2 eggs lightly beaten
- 1  $\frac{1}{2}$  tablespoons oil, preferably vegetable oil
- Salt and pepper to taste



**Method:**

In a wok heat the  $\frac{1}{2}$  tablespoon of oil and add both onions, until slightly brown and add the soy sauce. Add the sliced sausage and sauté for a couple of minutes. Remove from the wok and set aside.

In the same wok add remaining oil, and the rice under medium heat. Make sure that all the grains are well separated. Stir fry until the rice is hot. Stir in the beaten egg and gently stir until all the rice grains are covered with a thin layer of egg.

Add back the sausage mixture and the vegetables. Stir until the rice mixture is well combined with the sausage and vegetables. Add Salt and pepper to taste.

Serve hot.







If you enjoy this simple egg fried rice dish, you might want to check on Kimchi Fried Rice recipe.



Did you know that Chinese sausage are slightly sweeter than your usual sausage? They are cured and dried, therefore these sausage can last longer. The ingredients for the Chinese sausage can vary, from chicken, pork, liver, duck, glutinous rice...you name it...or the combination of many ingredients.

***Thank you for stopping by Color Your Recipes...have***

***a colorful week!***