

Fried Rice with Leftover Ham



Well, you must be asking where did the leftover ham come from? I must admit that ham was leftover from Easter dinner, after having so much ham, we just could not see ham anymore, I still had one more chunk left, so I froze it. Now after a while I just thought of reviving the piece of ham that was stored in the freezer...to make the story short, I decided to use the ham to make this simple and easy fried rice, and of course the rice was leftover as well. If you do not have ham, you can always substitute for chicken, sausage or if you prefer, no meat at all :-).

Ingredients:

- 2 eggs, lightly scrambled
- $\frac{1}{2}$ bunch of green onion finely chopped
- $\frac{1}{2}$ large onion chopped

2 cups of frozen vegetables
3/4 to 1 cup ham, chopped
3 cups cooked rice
2 tablespoon olive oil
Salt and pepper to taste





Method:

Sautee the green onion and onion in 1 tablespoon olive oil, once lightly browned add the ham. Stir fry for a couple of minutes and reserve.

Add the remaining olive oil in the pan and stir in the rice, make sure that is well mixed and loose, add the cooked frozen vegetables, egg and ham.

Stir gently until well mixed.

Serve hot.



***Thank you for stopping by Simple Recipes and have
a great week!***