Chilli bean egg fried rice



About 15 minutes · Serves 2

Ingredients

- 300 g cooked rice, refrigerated promptly after cooking
- 2 eggs, beaten; 60 g frozen peas
- 1 tbsp Tian Fu chilli bean paste
- 1 tbsp cooking oil; 1 tbsp water; 2 spring onions, sliced

Method

1. Mix chilli bean paste with water. Heat the oil, add the eggs and scramble until set.

2. Add peas and rice. Stir-fry, breaking up clumps, until the peas are cooked and the rice is piping hot throughout.

3. Stir in the chilli bean mixture and spring onion. Toss for 1 minute and serve.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Chili bean paste

275g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.