Sweet bean vegetable fried rice

About 15 minutes · Serves 2



Ingredients

- 300 g cooked rice, refrigerated promptly after cooking
- 1 tbsp Tian Fu sweet bean sauce
- 1 small carrot, finely diced; 80 g frozen peas
- 1 tbsp cooking oil; 1 tbsp water; 2 spring onions, sliced

Method

1. Mix the sweet bean sauce with water. Heat the oil and cook the carrot for 3 minutes, then add the peas.
2. Add the rice and stir-fry, breaking up clumps, until piping hot throughout.
3. Stir in the sweet bean mixture and spring onion. Toss for another minute and serve.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Sweet bean sauce

170g / 6oz.

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