Benihana Fried Rice

Description

Yum!

Summary

Yield: 8
Prep Time: 30 minutes
Category: Rice
Cuisine: American
Tags: Football

Ingredients

- 1 cup uncooked white rice
- 5 tbsp butter
- 1 cup chopped onion
- 1 cup chopped carrot
- 2/3 cup chopped scallions
- 3 tbsp sesame seeds
- 5 large egg
- 5 tbsp soy sauce

Instructions

Cook rice according to the instructions on the package.

Melt butter in a large skillet over medium heat.

Add onions, carrots and scallions.

Sauté until carrots become soft.
Set aside.

Heat oven to 350 degrees F.

Place sesame seeds in a shallow pan.

Bake until golden brown (10 to 15 minutes), shaking pan occasionally for even color.

Lightly grease another skillet. Beat egg.

Pour into hot skillet.

Cook as you would scrambled eggs

Combine rice, vegetables, sesame seeds and eggs.

Add soy sauce. Stir

Salt and pepper to taste.

Notes

Can delete green onions

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Three Critical errors in the recipe. One, as noted the rice type should be short gtained. Two, cook the rice the day before then refrigerate the rice. Use the cold rice in the recipe. And most importantly- it's GARLIC butter!!!!!!!!!!!!

Read more at: http://www.food.com/recipe/benihana-fried-rice-71469/review?oc=linkback

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Can add peas