



## Fried Rice

### INGREDIENTS

1 tbsp of Sesame oil  
1 cup of Basmati rice  
1 cup of water  
1 tbsp of soy sauce  
1.5 tbsp of garlic minced  
1 tsp of ground ginger shred-ed  
1 tbsp of rice vinegar  
1 bunch of spring onions  
1/2 cup of sliced onions

### Vegetables

1/2 cup of carrots  
1/2 cup of peas  
1/2 cup of red pepper

### Scrambled Egg

3 Eggs  
1 tbsp of oil

### METHOD

Choose the sauté setting once the pot says HOT add oil the onions, ginger and garlic and brown them for 3-4 minutes till they are caramelized and look brown.

Mix together water,soy sauce and vinegar then add to the pot.

Add rice and give it all a mix.

Add frozen vegetables on top but do not mix.

Cancel the sauté function and select pressure cook at low for 5 minutes.

### Scrambled Eggs

Heat 1 tbsp of oil in a pan.

Break the eggs and whisk them.

Add to the pan and gently fold them inside and scramble, keep them soft.

### Assembly

Open the instant pot after the pressure has subsided.

Add the scrambled eggs and give a mix.

Garnish with Scallions and serve hot.