



The Fusion of Peru



# FRIED RICE

"ARROZ CHAUFA"

by Chef Santiago Vargas

SERVINGS :6 - 8

PREPPING TIME: 10 MIN

COOKING TIME: 30 MIN

## Ingredients

Ingredients:

- 2 cups jasmine rice
- 2 cups beef broth
- 250 g of Arrachera meat (Flank Steak) or any leftover in your Refrigerate
- 1 Chinese onion
- 3 eggs

- 1 teaspoon finely chopped ginger
- 2 teaspoons finely chopped garlic
- 4 tablespoons soy sauce or to taste
- 2 tablespoons of oil
- 5 drops of sesame oil
- salt and pepper to taste



## Directions

We start with Preparation, first one of the secrets is how to prepare good rice with an oriental flavor. In a pot to make the rice, Brown a tablespoon of minced garlic, ginger, and the white part of the Chinese onion with oil. When the garlic is golden, add the rice, mix it and add the meat broth, 3 tablespoons of soy sauce, 3 drops of sesame oil, and salt to taste, trying to put a lot of salt since Sun sauce contains a lot of sodium. Keep the heat on high until the broth evaporates, cover it, and immediately lower the heat to low, so that the rice finishes cooking.

Beat the eggs lightly, add 1 tablespoon of green onions, and green part, season them, and in a pan with oil over medium heat we will start making the egg omelets. Once the tortilla is done, remove it from the pan and cut it into a 1 cm (1/2 inch) square. Try to make the tortilla yellow and not burnt as it changes the flavor!!

Cut the meat into half-inch squares, put them in a container, salt, and pepper, add the remaining garlic, a pinch of ginger, and 2 drops of sesame oil, and set aside.

Heat the pan with a little oil immediately place the meat when the oil is very hot, lower to medium temperature. When the meat is ready, add the rice, the rest of the soy sauce, and the egg omelet and mix all the incorporated ingredients. At the end and before serving, add the chopped Chinese onion, mix and serve.

If the chaufa rice is very dry, add 1 tablespoon of meat broth.