Simple fried rice



Material :

White rice 1 plate

Garlic 2 cloves, finely chopped

Sweet soy sauce or salty soy sauce according to taste

Chili sauce according to taste

Oyster sauce according to taste

Salt to taste

Powdered broth with chicken or beef flavor according to taste

Green onion 1 stem, finely chopped

Chicken egg 1 grain

Chicken sausage 1 piece, thinly sliced

Margarine or cooking oil 3 tbsp

How to make :

Prepare a frying pan over medium heat, pour margarine or cooking oil.

Add the finely chopped garlic and chives. Sauté until fragrant or until golden in color.

Add sausage and 1 chicken egg. Saute for a minute.

Add the ground spices and rice. Stir until well mixed.

Pour in sweet soy sauce, chili sauce, oyster sauce, salt and broth powder. Stir until the color of the rice changes evenly.

Simple and delicious plain fried rice is ready to be served.