

## Lobster Jewel Fried Rice



**Preparation Time:** 30 minutes

### INGREDIENTS:

1 pkg.	(8 oz.) Louis Kemp Lobster Delights®, coarsely chopped
1 tbsp.	Wesson® Oil
1 tsp.	finely minced fresh ginger
1 tsp.	finely minced fresh garlic
4 cups	cooked white rice
1/3 cup	frozen peas, thawed
1/3	diced carrots
3	green onions, thinly sliced
2	eggs, beaten
2 tbsp.	La Choy® Soy Sauce

**In a wok or large heavy nonstick skillet heat the Wesson oil over high heat until hot but not smoking. Add the ginger and garlic and cook a few seconds do not brown. Then add the Lobster Delights, rice, peas, carrots and green onions. Stir-fry for about 2 minutes. Then make a hole in the middle of the mixture and add the beaten eggs. Scramble, then stir into rice. Sprinkle rice with La Choy Soy Sauce and stir in. Taste and season with salt if desired.**

**Options:** For a spicy version, add Asian chili paste to taste. Add diced red pepper, snow peas and/or sliced mushrooms if desired. Garnish with thinly sliced green onions.

### Printing Instructions:

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