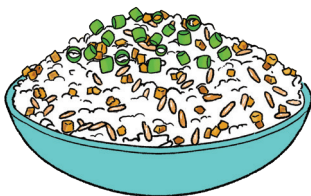


Garlic Fried Rice

Prepare *sinangag*, a Filipino side dish of fried rice and crispy garlic.



Yield: 4 servings

Ingredients



4 cloves garlic



3 Tbsp vegetable oil



3 cups cooked white rice, cold



1 tsp kosher salt



$\frac{1}{8}$ tsp ground black pepper



3 green onions

Tools



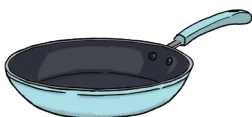
cutting board



knife



measuring spoons



large skillet



mixing spoon

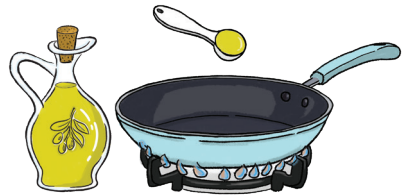
Steps

1



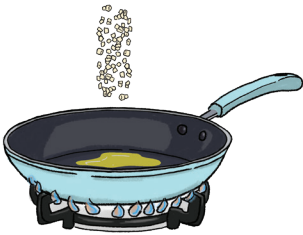
Smash and peel garlic.
Finely mince.

2



Heat skillet over medium heat.
Add oil.

3



Add garlic. Cook 1 minute,
until golden.

4



Add rice, salt, and pepper to
skillet. Stir until coated.

5



Cook 5-7 minutes without
stirring, until bottom is crispy
and golden brown.

6



Trim away green onion roots.
Thinly slice. Sprinkle over rice.
TASTE & SHARE!