



## Ham Fried Rice

Better than takeout, this fried rice comes together in less than 30 minutes and can be made in one skillet.

### Ingredients

- 4 cups rice, cooked and chilled
- 3-4 Tbsp butter (or olive oil)
- 3 eggs, beaten
- 2 large carrots, peeled
- 1 cup Stoltzfus Meats ham, cubed
- 3 cloves minced garlic
- 1/4 cup low sodium soy sauce
- 1 cup frozen peas
- 4 stalks green onion, thinly sliced
- 2 tsp sesame oil



### Directions

1. Heat a large skillet over medium heat. Melt 2-3 Tbsp butter in the pan, add the carrot, and sautee until slightly tender. Add garlic and sautee for another minute until fragrant. Add the ham and push mixture to one side of the pan.
2. In the open side of the pan, melt 1 Tbsp of butter in the pan, add the eggs, and scramble until fully cooked. Mix into the carrot and ham mixture.
3. Add the rice to the pan and allow to heat for 6-8 minutes, only stirring every couple of minutes. Add the soy sauce, sesame oil, frozen peas, and green onions, Cook for a couple more minutes until the peas are warmed through.



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