

# CHRISTMAS HAM FRIED RICE



Serves 4



## Ingredients

2 x cups cold glossy rice  
[½ cup Ham Made from Australian Pork](#)  
2 carrots, peeled and diced  
Handful of frozen peas and corn mix  
1 brown onion, finely diced  
¼ cup soy sauce  
3 eggs, beaten  
2 sprigs spring onion, finely sliced  
Sesame oil & coconut oil

## Method

Finely dice the carrots and brown onion. Then cut the Australian Pork ham or bacon into chunky pieces, making sure to include the fat and rind.

Place a large frying pan or wok over a medium-high heat and add both the sesame oil and coconut oil. Add the carrot and onion, and work the pan using two wooden spoons until the carrots soften and the onions become translucent.

Add the Australian Pork ham or bacon and fry off to render the fat. Add in the peas, corn and a crack of pepper and for cook for 3-5 mins.

Push the veggies outwards to make a well in the centre then add the eggs and spring onion, slowly stirring and combining all ingredients together.

Crumble the rice with your hands as you drop it into the pan, and toss through with the wooden spoons. Then drizzle over the soy sauce, and give it another good toss until well combined.

