Chef Bill Kim, Korican fried rice

INGREDIENTS

- 2 tbsp olive oil
- 2 eggs; raw scrambled egg
- 1 tsp minced garlic
- 1 cup cooked/cooled day old white jasmine rice
- 2 oz raw shredded carrots
- 4 oz diced cooked leftover protein, turkey, ham or Korean bbQ beef or Puerto Rican pork
- 2 oz raw broccolini
- 1 tsp white distilled vinegar
- 2 tbsp fish sauce
- ½ tsp sazon seasoning
- cilantro for garnish

STEPS

1. Cook rice the day before.
2. Heat pan and add oil, then add egg scramble & minced garlic until cooked
3. Add rice, leftover proteins, and the vegetables, cook until hot
4. Add fish sauce, vinegar & sazon.
5. Garnish with chopped cilantro to finish.