

# *Cooking* with *Johni.com*



## **SPAM FRIED RICE**

Serves 4

- 2 c. cooked jasmine rice
- 1 c. frozen corn, cooked and drained
- 1 c. frozen peas, cooked and drained
- 3 to 5 green onions, sliced
- 3 eggs, well beaten
- 1 can spam, diced
- 1/8 c. to 1/4 c. soy sauce,  
or until rice is lightly brown
- 2 T. oil (Wesson best blend –  
vegetable and canola oil)
- 2 to 3 T. Sriracha hot chili sauce,  
if desired

Cook rice according to package directions.

Fry spam in oil until lightly browned.

Cook peas and corn together in microwave, about 4 minutes, with 1/2 c. water. Drain well.

Add rice to spam. Stir fry one minute.

Add drained peas and corn.

Continue stir frying for 5 minutes until corn looks dimpled.

Push mixture aside and add beaten eggs directly onto pan. Cook until scrambled.

Mix together, breaking up egg clumps as desired.

Add soy sauce to mixture.

Add Sriracha hot chili sauce.

Remove from stove and stir in green onions.