



PREP  
TIME  
5 min

COOK  
TIME  
25 min

TOTAL  
TIME  
30 min

SERVINGS  
4

Made with

# Quick Fried Rice

## Ingredients

- 2 tbsp margarine, butter or spread with no trans fat
- 2 eggs, beaten
- 3 green onions, cut into 1/2-inch slices
- 1 6.2 oz package RICE-A-RONI® Stir Fried Rice
- 1/2 tsp ground ginger
- 1/2 cup julienne-cut cooked ham
- 2 tbsp toasted slivered almonds (optional)

## How to make it

1. In large skillet, heat 1 tbsp margarine over medium heat.
2. Combine eggs and green onions; add to skillet. Cover; cook about 2 minutes or until eggs are set.
3. Loosen eggs from pan with spatula; slide onto plate. Set aside; keep warm.
4. In same skillet, melt remaining 1 tbsp margarine.
5. Prepare Rice-A-Roni® Mix as package directs, adding ginger with 1  $\frac{3}{4}$  cups hot water and contents of seasoning packet. Bring to a boil. Cover; reduce heat. Simmer 15 minutes.
6. Cut reserved cooked egg mixture into 1-1/2 x 1/2-inch strips. Stir egg and ham into rice. Cover; continue to simmer about 5 minutes or until liquid is absorbed and rice is tender.



**RICE-A-RONI® Stir Fried Rice**