VORWERK

NON-FRIED FRIED RICE
TM 31

Total: 5min
Preparation: 5min

10 portion(s)

easy

ACCESSORIES YOU NEED:

Varoma
Simmering basket

Ingredients

Non-Fried Fried Rice

2 carrots
1 stick Celery
6 button mushrooms
100 g Frozen Corn Kernals
200 g frozen peas
20 g sesame oil
1/2 an Onion peeled
2 garlic cloves peeled
4-6 Rindless Bacon Rashers
350 g basmati rice
950 g water
2 eggs lightly beaten
1 tbsp kecap mqanis or soy sauce
1 tbsp oyster sauce
--- choped BBQ chicken optional, for a bigger meal

Preparation

Put carrots & celery into TM bowl and chop for **4 seconds, speed 4-5**. Add mushrooms to bowl and chop for **3 seconds, speed 3**. Put into varoma bowl. Don't wash the bowl.Weigh peas & corn on top of the veg & mushrooms. Put the varoma bowl aside.Put onion & garlic into TM bowl and chop for **3 seconds, speed 6**. Add bacon to bowl and chop for **2 seconds, speed 5**. Scrape down bowl & repeat if necessary. Scrape down the bowl, add the oil and saute for **5 minutes, 100C, speed 1**. Add to varoma bowl on top of other vegies. Don't wash the bowl.Put water into TM bowl, insert basket and weigh in rice (no need to wash). Put lid on and put varoma into place. Cook **15 minutes, 100C, speed 4**.Meanwhile wet & scrunch a piece of baking paper & lay on varoma tray. Pour eggs onto this. When time is up put cubed chicken in with vegies to warm up and put varoma tray into place and cook for **5 minutes, 100C, speed 4**. Cut egg up with spatula and add to a large bowl with thr rice and vegetables. Add the sauces, salt & pepper and combine all together.Enjoy!

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