

Vegan JUST Egg Fried Rice

Swick

Makes 5 servings | Active Time: 25 minutes | Total Time: 25 minutes

Chef's Notes

Nutrition per serving: Calories 431; Fat 7g; Carbs 84g; Fiber 4g; Sugar 2g; Protein 11g; Cholesterol 0mg; Sodium 166mg; Vitamin A 2066IU; Vitamin C 2mg; Calcium 13mg; Iron 0mg

Step 1: Method

- | | |
|--|---|
| • 1 tbsp avocado oil | 1. Cook jasmine rice according to package directions. |
| • 1 cup frozen vegetable mix | 2. Cook JUST Egg according to package directions and fold. |
| • JUST Egg Folded (cooked according to package directions) | 3. Heat a pan over medium heat. Add avocado oil and saute the frozen veggies in the pan until cooked. |
| • 2 cups jasmine rice, dry | 4. Chop the folded and cooked JUST Egg into 1-inch pieces and add to the cooked jasmine rice. |
| • 2 tbsp soy sauce | 5. Stir fry everything together. |
| • 1 stalk green onion, chopped | 5. Add the soy sauce to taste. |
| | 6. Garnish with green onions and serve! |