



CRISPY RICE CAKE



Pan-fried **Vegetable Fried Rice** cakes topped with sour cream, garnished with sliced scallions. Yield: 1 Serving

Ingredients:

1 Cup	Vegetable Fried Rice [#5654390], Thawed
As Needed	Vegetable Oil
1 Each	Egg
1 tsp.	Flour, All-Purpose
To Serve	Sour Cream
Garnish	Scallions, Sliced

Directions:

1. Heat the vegetable oil in a non-stick sauté pan on medium heat.
2. In a small mixing bowl mix together the **Vegetable Fried Rice**, egg and flour until combined.
3. Spread the rice mixture into 2 even cakes and cook for 3-4 minutes on each side, or until crispy.
4. Serve with sour cream and garnish with scallions.