



# PAD THAI STYLE FRIED RICE



Pan-fried **Vegetable Fried Rice** with a sweet and spicy pad Thai sauce, scrambled eggs and bean sprouts, garnished with chopped cilantro and served with lime wedges. Yield: 2 Servings

## Ingredients:

2 Cups	<b>Vegetable Fried Rice</b> [#5654390]	1 Tbsp.	Vegetable Oil
1 Tbsp.	Brown Sugar	2 Each	Eggs, Beaten
1 Tbsp.	Fish Sauce	½ Cup	Bean Sprouts
1 Tbsp.	Sriracha	Garnish	Cilantro, Chopped
Garnish	Rice Vinegar	To Serve	Lime Wedges

## Directions:

1. In a small mixing bowl, whisk together the brown sugar, fish sauce, sriracha and rice vinegar to make the pad Thai sauce.
2. Heat the vegetable oil in a large sauté pan on medium-high heat.
3. Add in the eggs, then cook for 2-3 minutes, or until desired doneness and remove them from the pan.
4. Add in the **Vegetable Fried Rice** and prepare it according to package directions.
5. Fold in the scrambled eggs, bean sprouts and pad Thai sauce, then bring it up to a simmer.
6. Pour the rice mixture into a serving dish.
7. Garnish with cilantro and serve with lime wedges.

