



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Veggie Fried Rice

Ingredients

Veggie Fried Rice
Sushi Rice, Egg, Onion, Garlic,
Ginger, Tamari, Sesame Oil, Carrot,
Celery.

Pickled Cucumber
Cucumber, Rice vinegar, Sesame
Oil, Sesame Seeds.

Marinated Mushrooms
Mushrooms, Dark Soy, Tamari, Co-
conut Sugar, Corn Starch, Garlic.

OR, Pork Belly
Roasted with honey, paprika, garlic,
coriander, cumin, salt and pepper.

Directions

Reheat from frozen: Preheat oven to 350 and remove lid.
Cover with foil and place in the oven for 30-45 minutes. Remove from oven.
Heat a pan over high heat, add 1-2 tbsp of oil and fry in the pan lightly crisp-
ing the rice.

Portion into bowls. Return pan to the stove and fry the mushrooms with
sauce or crispy up the pork belly on both sides for 2-3 minutes. Add those
to the rice and serve with a side of pickle cucumber.

Reheat from unfrozen: Heat a pan over high heat, add 1-2 tbsp of oil and fry
in the pan lightly crisping the rice.

Portion into bowls. Return pan to the stove and fry the mushrooms with
sauce or crispy up the pork belly on both sides for 2-3 minutes. Add those
to the rice and serve with a side of pickle cucumber.