



# UCOOK

## Bacon Fried Rice

with corn, edamame & shredded nori

This fried rice dish is the best go-to recipe if you ever have leftover rice. With salty bacon bits, toasted black sesame seeds, shredded nori, and a splash of sake, this quick and easy dish is a winner every time!

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**Hands-on Time:** 15 minutes

**Overall Time:** 25 minutes

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**Serves:** 2 People

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**Chef:** Rhea Hsu

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 Fan Faves

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 Waterford Estate | Waterford Rose-Mary 2022

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## Ingredients & Prep

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200ml	Jasmine Rice <i>rinsed</i>
60ml	Kewpie Mayo
1	Onion
240g	Carrot
2	Spring Onions
1	Nori Sheet
100g	Edamame Beans
12 strips	Streaky Pork Bacon
100g	Corn
60ml	Black Sesame Seeds
30ml	Sake
50ml	Sesame-soy <i>(10ml Sesame Oil &amp; 40ml Low Sodium Soy Sauce)</i>

## From Your Kitchen

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Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Egg/s (optional)  
Paper Towel  
Butter (optional)

**1. KEWPIE MAYO-COATED RICE** Boil the kettle for step 2. Place the rinsed rice in a pot. Submerge in 300ml of salted water, pop on a lid, and place over a medium-high heat. Once boiling, reduce the heat and simmer for 10 minutes until most of the water has been absorbed. Remove from the heat. Set aside to steam with the lid on for a further 10 minutes until cooked and tender. Drain if necessary, mix in the mayo until the rice is well-coated, and set aside.

**2. DICE, SLICE, AND SHRED** Roughly dice the onion. Trim the carrot and roughly dice. Finely slice the spring onions, keeping the white and green parts separate. Roughly shred the nori sheet. Set aside. Place the edamame beans in salted boiling water for 3-4 minutes until plumped up. Drain and set aside for serving.

**3. BRING HOME THE BACON** Place a pan over a medium-high heat. When hot, add the bacon slices and fry for 1-2 minutes per side until browned and crispy. Drain on paper towel, then roughly chop into bite-sized pieces.

**4. GOING THE EGG-STRA MILE** If you would like to add scrambled eggs to the dish, crack 2 eggs into a bowl. Add some seasoning and whisk until fully combined. Return the pan to a medium-high heat with a drizzle of oil and knob of butter (optional). When hot, add the diced onion, diced carrot, corn, and black sesame seeds. Fry for 3-4 minutes until slightly softened. Add the spring onion whites and the sake, and cook until almost completely reduced. Add the whisked eggs (if using) and fry for 1-2 minutes until cooked through and scrambled, shifting constantly. Add the kewpie rice and chopped bacon, and pour over the sesame-soy. Mix until fully combined and season to taste.

**5. MESHIAGARE!** Plate up a generous portion of bacon & black sesame fried rice. Sprinkle over the plumped edamame. Garnish with the spring onion greens and the shredded nori. Enjoy, Chef!

## Nutritional Information

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Per 100g

Energy	900kJ
Energy	215kcal
Protein	6.5g
Carbs	20g
of which sugars	2.9g
Fibre	2.5g
Fat	8.1g
of which saturated	2g
Sodium	399mg

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## Allergens

Egg, Gluten, Allium, Sesame, Wheat,  
Sulphites, Alcohol, Soy

Cook  
within  
4 Days