

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!

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Serves: 3 People

Chef: Rhea Hsu

 Fan Faves

 Waterford Estate | Waterford Rose-Mary 2022

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Ingredients & Prep

300ml	Jasmine Rice <i>rinsed</i>
90ml	Kewpie Mayo
2	Onions
360g	Carrot
3	Spring Onions
2	Nori Sheets
150g	Edamame Beans
18 strips	Streaky Pork Bacon
150g	Corn
90ml	Black Sesame Seeds
45ml	Sake
75ml	Sesame-soy <i>(15ml Sesame Oil & 60ml Low Sodium Soy Sauce)</i>

From Your Kitchen

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 450ml 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 1½ of the onions. Trim the carrot and roughly dice. Finely slice the spring onions, keeping the white and green parts separate. Roughly shred the nori sheets. 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 3 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 4-5 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 2-3 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

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

Allergens

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

Cook
within
4 Days