



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Ginger Fried Rice (adapted from Mark Bittman via Smitten Kitchen)

I used 4 leeks, but since leeks are usually sold in bunches of three, I wrote the recipe for just three leeks.

Serves 4

2 tablespoons plus 1 teaspoon canola or peanut oil, divided
4 cloves garlic, minced
2 tablespoons minced ginger
salt
3 leeks, white and light green parts only, sliced $\frac{1}{8}$ -inch thick
4 cups day-old cooked rice (from 1 cup uncooked rice)
4 (or more) large eggs
2 teaspoons sesame oil
4 teaspoons soy sauce
1 green onion, sliced

1. Heat 1 tablespoon of the oil in a large nonstick skillet over medium heat; add the garlic and ginger. Cook, stirring often, until fragrant, about 1 minute. Add the leeks and a pinch of salt; cook, stirring often, until softened, about 10 minutes. Add another 1 tablespoon oil and the rice; cook until evenly heated, 3-4 minutes.
2. Meanwhile, heat the remaining 1 teaspoon oil in a medium nonstick skillet over medium heat. Crack the eggs into separate small cups. Add the eggs to the pan, season evenly with salt, and cover the pan. Cook until the whites are set but the yolks are still soft, 6-8 minutes.
3. Divide the rice between serving plates. Top with the fried eggs and a drizzle of both soy sauce and sesame oil. Garnish with green onions; serve immediately.