

# CopyCat Benihana Fried Rice

## Ingredients

4 cups cooked converted or parboiled rice  
1 cup frozen peas, thawed  
2 tablespoons finely grated carrot  
2 eggs, beaten  
1/2 cup diced onion  
1 1/2 tablespoon butter  
2 tablespoons soy sauce  
salt  
black pepper

## Directions

Cook rice following instructions on package. Pour rice into a large bowl to let it cool in the refrigerator.

Scramble the eggs in a small pan over medium heat. Separate the scrambled chunks of egg into small pea-size bits while cooking.

When rice has cooled to near room temperature, add peas, grated carrot, scrambled egg and diced onion to the bowl. Carefully toss all of the ingredients together. Melt 1 1/2 tablespoons of butter in a large frying pan over medium/high heat.

When butter has completely melted, dump the bowl of rice and other ingredients into the pan and add soy sauce plus a dash of salt and pepper. Cook rice for 6-8 minutes over heat, stirring often.