

Stir-Fried Rice with Peas and Carrots

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  15
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free,
Sugar Free

Source: The Heimishe
Kitchen (Nitra Cookbook)

What to do with leftover rice? Make it new again by tossing with lightly fried onions, celery, peas, and carrots. Learn how, courtesy of the ladies of Nitra.

Ingredients (7)

Main ingredients

- 2 teaspoons oil
- 1 stalk celery, thinly sliced
- 1 small onion, chopped
- 1 (10-ounce) package frozen peas and carrots

- 2 cups cooked rice
 - 1/4 teaspoon garlic powder (*optional*)
 - 1/4 teaspoon salt
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Start Cooking

Prepare the Stir-Fried Rice with Peas and Carrots

1. Heat oil. Add celery and onion. Stir-fry for two minutes.
2. Add peas and carrots and stir-fry for five minutes.
3. Add rice and sprinkle with seasonings.
4. Stir-fry until rice is heated through and flavors blended.

Credits

Styling and Photography by Tamara Friedman