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## GARLIC BUTTER MUSHROOM FRIED RICE

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Simple, delicious,fast! Whip up a meal in minutes with this garlic-infused fried rice. Mushrooms included.

### INGREDIENTS:

3 cups	Cooked Japanese Brown Rice (Cooled overnight)
1 bundle	Shimeji Mushrooms (Base removed)
2	Large Stalks Chye Sim (Sliced 1cm thick)
3 tbsps	SCS Unsalted Butter
6	Cloves Garlic (Chopped)
2 tsps	Oyster Sauce
2 tsps	Light Soy Sauce
1/2 tsp	Dark Soy Sauce
3 stalks	Spring Onion (Chopped)

1. Melt the butter in a wok over medium heat. Add the chopped garlic. Let the butter melt and cook the garlic gently, without browning it too much. Give the butter and garlic 2-3 minutes to infuse together.
2. Add the mushrooms, and cook for another minute. Add the chye sim, and stir for 30 seconds, then add the rice, and toss to coat each grain. Pour in the oyster sauce, light soy sauce and dark soy sauce, and stir to allow the rice to absorb the flavours.
3. Finally, stir in most of the chopped spring onion and serve immediately. Garnish with a sprinkling of spring onion.