

Fried Rice with Yum Yum Sauce

Ingredients

- 4 tsp canola oil
- 4 eggs, lightly beaten
- 2/3 cup chopped carrots
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 cup frozen peas
- 4 green onions, sliced (1 cup), plus more for garnish
- 3 cloves garlic, minced
- 3 cups chilled cooked rice (preferably long-grain like jasmine)
- 1/4 cup low-sodium soy sauce, or to taste
- Chili crisp, for serving
- Chopped fresh cilantro, for garnish

Yum Yum Sauce

- 1/4 cup mayonnaise
- 1/4 cup sweet chile sauce

Instructions: Stir together in a small bowl. Chill, covered, until ready to use (or for up to 4 days).

Instructions

1. Heat a wok or large skillet over high heat and add 1 tsp oil. Scramble the eggs, gently folding with a spatula until cooked (about 2 minutes). Transfer to a plate.
2. Wipe out the wok and return it to high heat. Add remaining 3 tsp oil, carrots, salt, and pepper. Cook, stirring constantly, for about 2 minutes.
3. Add peas and green onions. Cook until peas are heated through (about 1 minute). Stir in garlic and cook until fragrant, about 30 seconds.
4. Add rice, scrambled eggs, and soy sauce. Stir and cook until heated through (2–3 minutes).
5. Serve with Yum Yum Sauce. Garnish with extra green onions, cilantro, and a spoonful of chili crisp.