



THE ORIGINAL MAUI FRIED RICE



TIME TO PREPARE

5 minutes



COOK TIME

20 minutes



SERVING

4 People



PREPARED BY

<https://mauiribs.com>

Ingredients

- 3 tbsp *The Original Maui Sauce/Marinade*
- 1/8 tsp *crushed pepper*
- 3 *tbsp butter*
- 3 *eggs, beaten*
- 4 *cups cooked rice*
- 3 *green onions, chopped*
- *Salt to taste*

Steps to Cook

01. Combine Maui sauce and pepper. Stir to mix well.
02. Add the butter into a large non stick skillet and heat over medium-high heat until melted. Add the eggs. Cook until the bottom is slightly set. Scramble until the eggs are mostly cooked.
03. Add the rice onto the egg. Cook and mix the ingredients together. It is best to prepare the rice a few days before and keep it in the fridge to dry it out.
04. Add in the Maui pepper mixture. Cook and stir constantly, until the rice turns and even color.
05. Add the green onion and stir to mix well.
06. Season lightly with salt if needed.
07. Transfer the rice to a bowl and serve hot as a side.