Living By Design CLEO TV Tiffany 214



Vegetable Fried Rice

Recipe Courtesy of Jake and Jazz Smollett

Ingredients:

- 2 tablespoons sesame oil
- ³/₄ cup cashews
- 2 tablespoons minced garlic
- 2 cups shredded purple cabbage
- 2 cups shredded bok choy
- ½ cup soy sauce
- 3 tablespoons rice vinegar
- 2 teaspoons freshly grated ginger
- 2 teaspoons garlic chili paste
- 3 cups cooked / leftover white rice
- 1/4 cup sliced scallions for garnish

Method:

- 1. Heat a wok over high heat. Add the sesame oil and once it begins to smoke, add the cashews and garlic. Stir to toast the cashews and garlic.
- 2. Add the cabbage, bok choy, soy sauce, and rice vinegar and stir to combine, allowing the vegetables to wilt down.
- 3. Add freshly grated ginger, garlic chili paste, and rice and stir into the vegetable and sauce mixture.
- 4. Garnish the fried rice with scallions and serve.