

Chinese Sausage Fried Rice (Lop Cheung Chow Fan)

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-chow-fan-recipe>

Ingredients:

- 3 chinese sausages lop cheung, diced, you can steam or boil the Chinese sausage before slicing for a softer texture
- 1 medium onion chopped
- 5 cups cooked white rice
- 3/4 teaspoon salt
- 1/4 teaspoon sugar
- 2 teaspoons hot water
- 1/4 teaspoon sesame oil
- 1 teaspoon soy sauce
- 1/2 teaspoon dark soy sauce
- 1/8 teaspoon white pepper
- 3 tablespoons vegetable oil divided
- 2 eggs beaten
- 2/3 cup frozen green peas thawed to room temperature
- 1 cup mung bean sprouts
- 2 scallions chopped
- 1 teaspoon Shaoxing wine optional

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 120 milligrams
4. Fat: 26 grams
5. Fiber: 2 grams
6. Protein: 12 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 1150 milligrams

9. Sugar: 4 grams

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