

# How To Make Chinese Golden Egg Fried Rice

Yield: 4 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-golden-egg-fried-rice-recipe>

## Ingredients:

- 7/8 pound cooked white rice about 2 cups, see notes
- 5/8 cup mixed vegetables thawed if frozen, about 1 cup
- 4 egg yolks
- 2 tablespoons butter unsalted
- 1 small onion finely diced
- 4 cloves garlic minced
- 1 teaspoon fresh ginger grated
- 1/2 teaspoon salt or more to taste
- 1/4 teaspoon ground white pepper
- 1/4 teaspoon sugar
- 2 Chinese sausage links, diced
- 1 stalk green onion thinly sliced

## Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 235 milligrams
4. Fat: 20 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 5 grams
8. Sodium: 710 milligrams
9. Sugar: 1 grams

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