

Chinese Sausage Fried Rice

Yield: 4 min
Total Time: 22 min

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

Ingredients:

- 2 cups rice Leftover, overnight, note 1
- 2 Chinese sausage lap cheong Thinly sliced, note 2
- 2 eggs whisked
- 1/2 brown onion finely diced
- 1 clove garlic finely minced
- 1 spring onion /scallion large, thinly sliced, note 3
- 1 tablespoon soy sauce
- 2 tablespoons oil such as canola or sunflower
- 1/4 teaspoon salt guide, adjust for personal preference
- 1/4 teaspoon black pepper

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 115 milligrams
4. Fat: 19 grams
5. Fiber: 1 grams
6. Protein: 10 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 760 milligrams
9. Sugar: 1 grams

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