



Name of the recipe: Rice – Chinese Peruvian fusion

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We are told that this dish was created by the kitchen under staff, so that at the end of the day they could prepare white rice with all the leftovers from the different dishes & ingredients they had use to cook during the day.

Ingredients:

1. 2.1/2 cups white rice
2. 1-2 spring onions
3. ½ capsicum, red or green, whichever you have
4. 1 or 2 eggs
5. Vegetable oil to prepare the rice
6. 1 small piece of fresh ginger (size of a dice)
7. 2-3 sausages or chorizos
8. Any left over meat, chicken, even better some remaining barbecue pieces
9. Soy sauce

To prepare:

1. Grain the rice and reserve;
2. Wash the spring onions, white heads & green stems;
3. Wash and chop the capsicum finely;
4. Chop the sausages or chorizos, the chicken, the meat, whatever you have;
5. In a pan, heat some oil and sauté the spring onions and the finely chopped ginger;
6. Add the other ingredients and stir so that the flavours blend, add salt and pepper;
7. In another smaller frying pan, fry the egg to which you have added salt and pepper as in an omelette, turn, cut in strips and add to the other pan where you fried the other ingredients;
8. Add the soy sauce and fold everything in;
9. Loosen the rice with a fork, pour the contents of the pan onto the rice and stir properly;
10. Correct the salt & pepper and add more soy sauce if need, it must be golden brown;
11. Serve immediately.

Optional:

You may choose to use seafood or only vegetables instead.