



Leek fried rice
Serves 4

¼ cup canola oil
3 cloves garlic, minced
4 tbsp chopped ginger
1/8 tsp salt
3 tbsp butter
2 leeks
4 cups leftover rice
3 tbsp tamari
1 tbsp sesame oil
2 tsp chili-garlic paste
4 tbsp chopped cilantro
4 eggs

1. Pour the canola oil into a large skillet that's over medium heat and add the garlic and ginger. Cook for 3 min, stirring often until the ginger and garlic become crispy and brown.
2. Place a fine meshed sieve over a bowl and pour the contents of the pan into the sieve, separating the oil from the garlic and ginger. Place the garlic and ginger on a paper towel and add salt. Reserve the oil.
3. Trim and wash the leeks. Cut the leeks in half lengthwise and then into thin half moon pieces.
4. Pour the reserved canola oil back into the pan along with 1 tbsp butter and turn the heat to medium-low. Once the butter is melted add the leeks and cook for 10min, stirring occasionally until they are soft. Remove leeks from the pan.
5. Add the remaining 2 tbsp of butter to the pan and turn the heat up to medium-high. Add the rice, spreading it evenly over the bottom of the pan. Allow it cook for a couple minutes undisturbed until the rice begins to brown and gets slightly crispy in some places. Stir the rice around and let it sit for another 2-3min.
6. Add your leeks back to the rice along with the tamari, sesame oil, chili-garlic paste and cilantro. Remove from heat.



7. In a separate non-stick pan, fry each of the eggs to your desired liking (over easy, sunny side up etc...).
8. Divide the rice evenly among 4 plates, top with a fried egg and scatter a good amount of the crispy garlic and ginger over top of the egg.