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## Sweet chilli vegetable fried rice



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**Number of people:** 4

**Keywords:** Vegan Main course Spicy Soup

**Season:** Autumn

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### Ingredients and quantity:

400 g cooked white long-grain rice

250 g mixed cooked vegetables (variety of colours and shapes)

6 spring onions

4 tbsp sweet chilli sauce

1 tbsp vegetable oil

2 eggs (optional)

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**Preparation:** 15 mins

**Difficulty:** Easy

- \* Trim the spring onions and chop them finely. Fry them in the oil, in a large deep frying pan, for 2-3 mins.
- \* Chop the cooked vegetables into bite-sized pieces and add them to the spring onions. Cook for a further 2-3 mins to heat through.
- \* Add the rice and heat through, stirr continuously for 2-3 mins.
- \* Stir in the sweet chilli sauce and serve hot.