

# SPAM® Less Sodium Fried Rice

Makes 2 to 4 servings

## **Marinade Ingredients:**

½ cup low sodium soy sauce

½ cup mirin

½ cup oyster sauce

1 cup brown sugar

### Instructions:

In a medium bowl, combine soy sauce, mirin, oyster sauce and brown sugar. Stir until sugar is dissolved. Set aside.

## **Fried Rice Ingredients:**

1 cup jasmine rice

12 oz can SPAM® 25% Less Sodium, sliced and cubed

Marinade

3 eggs

½ Tbsp butter

2 Tbsp cooking oil

½ cup carrots, finely diced

½ cup sweet onion, finely diced

2 garlic cloves, minced

½ cup frozen peas

½ cup pineapple, finely diced

4 green onions, thinly sliced

#### Instructions:

Cook rice per package instructions the day before. Refrigerate. Place SPAM® cubes in Marinade for 10 minutes. In a small bowl, whisk eggs. In a medium pan over medium, melt butter. Add eggs. As the edges cook, push towards the center to make an omelet. Cook until eggs are set and no longer runny. Move to a cutting board to cool. Dice into ¼-inch pieces. Place in a bowl. Set aside. Continued on page 2.

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Fried Rice continued.

#### Instructions:

Heat a saute pan over medium. Using a slotted spoon, move SPAM® cubes from the Marinade into the pan, reserving marinade. Cook for approximately 6 minutes to caramelize. Place in a separate bowl. Set aside. In the same pan on high, add cooking oil and carrots. Saute for 2 minutes. Add sweet onion and garlic. Saute until onions are translucent. Add peas, pineapple, green onions and ½ cup of Marinade. Saute for approximately 5 minutes, or until tender.

Add rice and ¼ cup Marinade. Stir and saute for 2 minutes. Add eggs and SPAM® cubes. Fold in all ingredients for an additional 2 minutes to completely heat through. Serve immediately.

Recipes courtesy of Randy Altig @Randy Altig.

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