Equipment
Chopping board
Ginger grater
Wok
Egg flip
Measuring spoons
Paring knife

What to do

1. Heat the veg oil in the wok. Add the beaten eggs and lightly scramble for about a minute. Remove from wok and set aside for later.

2. Wipe out the wok with paper towel and heat another 2 Tbsp veg oil. Stir fry the onion, garlic & ginger until lightly browned and tender. Add 3 Finely chopped Kaffir Lime leaves.

3. Add the finely sliced chinese cabbage, bok choy and shallots. Stir fry for about a minute or two.

4. Add the sauces and rice and toss lightly. Add the cooked rice and stir fry over med high heat tossing rice, add the cooked egg and toss lightly again. Fold in chopped pepitas.

5. Divide between 3 serving bowls (lined with banana leaves) for the table. Sprinkle generously with fried shallots.

6. Serve with cut lime wedges.

Note: There are many different ingredients you can add to fried rice. The options are limitless.

Also you can add more or less of the sauces depending on taste.

Ingredients
2 Tbsp Vegetable or Rice Bran Oil oil
4 eggs, lightly beaten
1-2 Tbsp tamari
2-3 Tbsp fish sauce
1 Tbsp rice vinegar
1-2 Tbsp Oyster sauce
4 cloves garlic, crushed
1 small nob ginger, grated on a ginger grater, 2 onion
6 cups cooked rice
1/2 bch shallots, sliced
1/2 Chinese cabbage, sliced
1 bok choy, sliced
3 finely chopped Kaffir Lime Leaves
1/2 cup pepita seeds, lightly toasted & chopped roughly

From the Garden
Fresh Ginger
Bok Choy
Chinese cabbage