

Yángzhōu chǎofàn 扬州炒饭

Yangzhou Fried Rice

A simple to make, crowd pleasing fried rice. Yangzhou fried rice is a popular Chinese style wok fried rice dish that was invented in the Qing Dynasty.

It is perhaps the most well-known dish from the city of Yangzhou, in China's Jiangsu Province.

Now, let's make it together to serve our stomach with the taste of China!

Serves: 2

Prep time: Approx. 45 minutes

Ingredients

2 bowls of cooked rice

2 eggs

4 pieces of king prawn

150g peas and carrots

100g cucumber

2 tablespoons of soy sauce

1 tablespoon of oyster sauce

½ tablespoon of Black pepper

Salt (to your taste)

Chili powder (to your taste)

Lime

