

Mom39s Smoked Salmon Fried Rice

Savannah · 30/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

6

Description

This colorful delicious and wholesome salmon fried rice recipe will have your family begging for more or it does at least in our family Its amazingly easy to make and will be on your table in minutes

Ingredients

- - 6 cups water - 3 cups long grain white rice
- uncooked - 3 tablespoons cooking oil
- divided - 2 eggs
- beaten - ½ onion
- finely chopped - 1 green onion
- chopped - 4 ounces smoked salmon
- chopped - ½ cup frozen peas - salt and freshly ground pepper
- to taste

Instructions

1. Pour water into a saucepan; add rice and bring to a boil. Cover
2. reduce heat to low
3. and simmer until rice is tender and water is absorbed
4. about 20 minutes. Set aside. Meanwhile
5. place 2 tablespoons of cooking oil into a large skillet and heat over medium heat. Stir in eggs and cook until scrambled to desired consistency. Remove eggs from the pan; set aside. Using the same skillet
6. add remaining 1 tablespoon oil and heat over medium heat. Stir in onion and green onion; cook until onion is transparent
7. about 5 minutes. Stir in salmon
8. rice
9. peas
10. and scrambled eggs; toss until evenly blended. Cook and stir rice mixture until heated through. Season to taste with salt and pepper.