

# GREEN CRAB FRIED RICE



by Julie Upham

4th Grade Teacher, West Bath School

## Ingredients

- Green crab stock – amount needed to cook rice (may vary)
- 3 cups cooked rice
- 2-3 tablespoons vegetable oil
- 6 cloves chopped garlic
- 2 eggs, beaten
- 3 tablespoons fish sauce
- 4-6 chopped green onion
- Salt and pepper to taste

**PREPARATION: 10 MIN**

**COOKING: 20 MIN**

**READY IN: 30 MIN**

## Directions

- Cook the rice according to package instructions, substituting green crab stock for the water.
- Heat oil in large skillet, sauté garlic 1-2 minutes.
- Pour beaten eggs into pan and scramble using spatula.
- Add cooked rice and fish sauce to skillet, stir well, season to taste.
- Add chopped green onions, stir, and serve immediately