**Easy Fried Rice**

*Ingredients (serves 4)*

- 1 cup long grain white rice
- 2 eggs
- 2 teaspoons vegetable oil
- 2 bacon rashers, chopped
- 1 carrot, peeled and grated
- 2 shallots, trimmed, finely sliced
- 1/2 cup frozen peas, thawed
- 1 tablespoon soy sauce, plus extra to serve

*Method*

1. Cook the rice in a large saucepan of boiling water for 12 minutes or until tender. Drain and leave to cool.
3. Add bacon to wok. Cook 4 minutes until light golden. Add carrot. Stir fry 1 minute. Add shallots, peas and rice. Cook, stirring, 3-4 minutes. Add egg and soy sauce. Stir until heated through. Serve immediately, with extra soy