



# Sweet chilli vegetable fried rice

Serves	4
Prep	10 minutes
Cooking	15 minutes

## Ingredients

2 mugs cooked rice  
Selection of leftover cooked vegetables eg, peas, sweetcorn, broccoli, leeks, carrots, courgettes  
6 spring onions, trimmed, and finely chopped  
4 tbsp sweet chilli sauce  
1 tbsp vegetable oil

## Method

1. Heat the oil in a frying pan add the chopped spring onions and fry for 2-3 minutes.
2. Cut the leftover vegetables into small pieces and add to the pan and heat through.
3. Add the rice and heat through until piping hot, add the chilli sauce and serve.